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MODERN MIXES

For BAKERS

Calumet Baking
Powder Company
Chicago



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MODERN MIXES

For Bakers

Price \$2.00

Calumet Baking
Powder Company
Chicago

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Chicago



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no 1

Modern Mixes for Bakers

An Endorsement From America's Greatest Pastry Cook

PAUL V. RICHARDS

I take pleasure in stating that the recipes contained in the book, "Modern Mixes for Bakers," published by the Calumet Baking Powder Co., have been revised by me and that they are absolutely correct and practicable. I know one retail bakery which has built up a retail business of \$150,000.00 to \$175,000.00 a year by using these recipes. There is no other book on the market which contains better or more useful recipes than "Modern Mixes."

(Signed) PAUL V. RICHARDS,
803½ Madison Ave., Toledo, Ohio.

If you do not understand any of the recipes or instructions in this book kindly write to Mr. Richards at above address. He will take pleasure in giving any further information desired on any baking question.

Calumet Baking Powder

is guaranteed
in every respect

WE, the undersigned, do hereby guarantee Calumet Baking Powder to comply in every respect with all State Laws as well as the United States Pure Food Law.

WE also guarantee that Calumet Baking Powder is prepared from the finest materials possible to select, that the goods are pure and wholesome in every particular and, further, nothing injurious is left in the food.

CALUMET BAKING POWDER CO.

Warren Wright
Chicago, Ill.



Introduction



THESE recipes have been carefully selected from thousands submitted and form in the aggregate the most complete assortment of tried and tested formulae that has ever been presented to the trade.

Practical in every respect, perfect in proportions, the finished bakings superior in appearance and taste, they are business producers and will appeal to a high grade clientele.

Particular care has been exercised to secure that home-made taste and appearance so desirable in bakery goods and a trial will result in a larger demand from the housewife, anxious to be relieved from the drudgery of baking.

Standardize your product—the secure way to success.

The Calumet Baking Powder Co. extends its sincere thanks to the noted Chefs, Bakers and Cooks who by their contributions have made this book possible and presents it in the hope that it will prove a valuable factor in increasing the business of bakers everywhere.

Modern Mixes for Bakers

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Testimonials



Chas. Weeghman

**Main Office 812 Otis Building
Chicago**

**10 Restaurants in the
Loop District**

**Commissary and Bakeshop
169 West Madison St.**

November 9, 1914.

Calumet Baking Powder Company, Chicago, Ill.

Gentlemen:

We have tried all kinds of baking powder, standard brands, as well as special makes. Our experience is in favor of your goods, which we have used continuously for years. Our pastries are better than ever.

Since using Calumet we are no longer troubled with that "Baking powder taste" frequently following the use of other products. In "Individual Chicken Pies" and Hot Cakes this improvement is especially noticeable. We cannot say too much for your product.

Yours very truly,

CHAS. WEEGHMAN.

Hotel Pfister

Milwaukee, Wis.

November 25, 1914.

Calumet Baking Powder Co.,
4100 Fillmore St., Chicago, Ill.

Gentlemen:

It gives us great pleasure to advise that we have been users of Calumet Baking Powder for the past few years, and it has always given the best of satisfaction.

Wishing you continued success, we are,

Very truly yours,

HOTEL PFISTER.

Per Ray Smith.

Barnard Cafe

**609 Fifth Street
Sioux City, Iowa**

Calumet Baking Powder Co., Chicago, Ill.

Gentlemen:

I have had about fifteen years' experience in the hotel and restaurant business and I have tried about all of the different kinds of baking powder. I have never found any that would give me the satisfaction that Calumet would.

Yours sincerely,

BARNARD CAFE.

E. A. Barnard.



Testimonials



Republican House Milwaukee, Wis.

November 25, 1914.

Calumet Baking Powder Co., Chicago, Ill.

Gentlemen:

It gives us much pleasure to say a word of commendation on behalf of the Calumet brand of baking powder which we have used with such success in our Culinary Department.

We can say in its behalf that it does its work quickly and that it is one of the most economical of powders which we have used in our Pastry Department.

Very truly yours,

THE CHAS. F. KLETZSCH CO.

A. P. D.

The Albany Denver, Colorado

December 1, 1914.

Calumet Baking Powder Co., Chicago, Ill.

Gentlemen:

I will say that we have used Calumet for several years, and as the Albany Hotel is widely known throughout the United States, and as no small amount of our reputation depends upon our table, we assure you that we would not have continued to use it had we not have had the utmost satisfaction.

Wishing you continued success in your new factory, we remain,

Yours respectfully,

THE ALBANY HOTEL.

By Norman W. Kelk, Steward.

Congress Hotel & Annex Chicago

November 21, 1914.

Calumet Baking Powder Co., Chicago, Ill.

Gentlemen:

After having tried many brands of baking powder we found your goods to give us better results. This is especially true in our fine pastries, for which our several restaurants are famous. We have used Calumet continuously now for the last three years and cannot say too much in its praise.

Yours very truly,

CONGRESS HOTEL COMPANY.



Testimonials



The Vienna Bakery

621 E. Monroe St.

**J. Rodenburg and T. Steinke, Proprietors
SPRINGFIELD**

October 16, 1914.

Calumet Baking Powder Co., Chicago, Ill.

Gentlemen:

We have experimented with many brands of baking powder but have failed to find one that will give us as good results as Calumet. We are now using our second contract and are convinced that Calumet is the baking powder if one wishes to make Quality goods.

We cater to the best trade, serving about 20,000 people per month and are able to please the most fastidious with our Calumet pastry.

Your truly,

VIENNA BAKERY,

Per John Rodenberg.

International Stewards Association

Hotel St. Clair, Detroit, Mich.

Calumet Baking Powder Co., Chicago, Ill.

Dear Sir:

I can cheerfully recommend your Calumet Baking Powder in every respect, having used same for number of years in competition with numerous brands of powder, but none have given same amount of satisfaction in practical use.

Yours very truly,

J. MILLER,

Steward, Hotel Eastman, Hot Springs, Ark.

Saxe's Elgin Lunch

520 Nicollet Ave., Minneapolis

December 9, 1914.

Calumet Baking Powder Co., Chicago, Ill.

Gentlemen:

We have used your baking powder exclusively in our various restaurants, both in Milwaukee and Minneapolis, for the past seven years, and am pleased to state that these goods have given us entire satisfaction, at all times.

Very respectfully,

WM. SAXE.



Bakers Special Calumet Baking Powder



BAKERS' Special Calumet is compounded of exactly the same high grade ingredients as our regular goods. The powder is made, however, so as to act slowly in the dough and to give an intensified gas strength after the heat strikes it. As a general rule the moisture can be increased one pint for every three ounces of Calumet used in the mix.

Flour that will carry 15 to 20 per cent moisture is particularly desirable—Calumet Baking Powder will carry and distribute through pastries 200 per cent of its own weight in moisture. An extra pint or quart of milk will increase the number of cup cakes enough to pay the total expense of the baking powder—also for the extra milk used—and will produce better pastries in appearance, taste and texture and they will retain their freshness, thereby eliminating the losses on stales.

Calumet Baking Powder is fully guaranteed under the Food and Drugs Act, June 30, 1906. Registered under serial No. 5161.

Modern Mixes for Bakers

Modern Cake Making

Conditions, materials, etc., vary in every shop, and owing to this difference, very much depends on the good judgment and intelligence of the workman when trying out a new recipe. Recipes are not self-acting and often a little experimenting is necessary to make any recipe useful.

Correct weighing and measuring must be observed. It is difficult to weigh out small amounts of baking powder on the ordinary bakery scales; all up-to-date cake bakeries use a small special scale for this purpose, because a little too much or not enough of it is apt to spoil the whole mixture. It is always best to sift the added baking powder three or more times thoroughly with the flour used in the mixture through a fine sieve, to assure even distribution and aeration, a fine even texture for the cake. Cakes which contain baking powder should be put in the oven as soon as possible after mixing, otherwise they aerate themselves outside of the oven. A cake recipe may be spoiled in many ways: (1) By using poor ingredients; (2) by using too much or too little baking powder; (3) by poor and insufficient creaming by too slack or too light mixing; (4) by too weak or too strong a flour; (5) by improper baking, using a too low or too high temperature.

Mixing of Cakes

The best results are obtained by creaming up sugar and fat, or fat and flour in some instances, fully before adding any eggs. It is in this part where many bakers fail; they do not get the batter light enough before adding the eggs.

To obtain the best results it is absolutely necessary to control the temperature of a cake mixture, by having the materials at a certain temperature.

The fat and sugar creamed up very light are apt to curdle when the eggs are added in small portions. While this may be partly avoided by adding a small portion of flour with each portion of egg, a better way is to have cold, that is, about at a temperature near 50 to 56 degrees Fahr. This keeps the eggs up to the full strength, and their full value as a lightening agent is obtained, while when the eggs are warm they are weakened and cause curdling of the mixture.

Modern Mixes for Bakers

Milk is best added in two or three portions after the eggs are all in, mixing the milk with the creamed-up mixture lightly before adding next addition. This prevents curdling. The flour should be mixed in smoothly and completely without over-mixing. Through over-mixing rich cakes especially are made heavy and cheesy, while when mixed right the texture is even and bright, with an even and firm aeration.

Some flours take up more milk than others, therefore a part of the milk may be left out, or more added, to make the mixture of the proper consistency.

Some mixtures can be regulated according to the oven heat, so a mixture is given less working in the final mixing when the oven is at a higher temperature, and more working if oven is at a lower temperature.

Baking

Not all ovens register the baking temperature alike, which depends on the meter being nearer or farther from the furnace, but a few trials will soon teach the proper degree for baking. Most all of the ovens can be regulated by opening doors and dampers and watching results.

The size of the cake, as well as the nature of the cake, regulates the temperature in which it must be baked to obtain the best results. A good baking heat for medium grades of cake is 340 to 350 degrees Fahrenheit, 320 degrees for a richer, and 280 to 300 degrees for the richest pound and fruit cakes. In many bakeries where several kinds of cakes are made out of one mixture, such as wine cakes, loaf cake, layer and cup cakes, these cakes are often baked in temperatures ranging from 350 to 450 degrees right in succession with good results, while otherwise they would require separate heats. The larger goods, wine and loaf cakes, are put in a place in the oven where there is a steady heat WITH THE DAMPER DRAWN; next are put in the layers, and by the time the cup cakes are made ready for the oven the first cakes are partly baked, the cup cakes (which require more top heat) are put in the oven and the damper is shut. Most all practical bakers use certain size tins for baking the heavy pound and fruit cakes. Frames of wood from three-eighths to one-half inch thick, white wood, are used for the sides; the bottom is lined with one-eighth-inch asbestos or thick paper. Many of these cakes are baked under covers, the same as cream breads are baked. This prevents the cake from getting too much crust and keeps the moisture in baking. A frame of the size $13\frac{1}{2} \times 7 \times 3$ inches, inside measure, will bake about six pounds of cake, scaled in dough six pounds three ounces; a frame $19 \times 6\frac{1}{2} \times 4\frac{1}{2}$ inches, scaled eight and one-half pounds dough, will produce eight one-pound slices.



The Evolution of the Baker



A FEW years ago the baker was like the dentist and lawyer and did not need or see the necessity of advertising or of having any place in publicity enterprises. To-day, the up-to-date baker, and those who have succeeded beyond the average connect their shops with quality products, standardized by advertising and the test of time, and enjoy to a larger extent the trade and confidence of the consumer.

The reputation and good name secured through the manufacture of products that gain the approval and custom of the public merit the closest attention and application in keeping up the standard.

This is the age of specialization and advertising—the great and permanent successes are occasioned by quality established and maintained and continuous publicity which the public welcome and respond to.

Calumet's success is due to an established policy of quality and publicity together with an unqualified guarantee of satisfaction and results.

No better place could be found than the bake shop to introduce a new product and nowhere is there a greater opportunity to produce something new and appetizing. Most of the bakers today are in a rut and do not take proper advantage of the enormous variety of recipes and formulas within their grasp. How often people look for "something different"—"something for a change" only to be disappointed, and thus in many homes it is "baker's stuff" that we hear referred to sarcastically.

The desire to sell cheaply is responsible for keeping the baking business behind the times, and right now, with the high cost of living and the desire of the housewife for more congenial pursuits, is the baker's opportunity to put his business on a higher plane, both as to clientele and profits.

Modern Mixes for Bakers

Preparing Cakes for the Store

The successful baker believes in quality as the best policy, finishes his cakes attractively, and adds the increased cost of materials to the selling price of the goods.

Here is an outline of how a large and successful retail bakery prepares the cakes for the store:

Angel Food Cakes.—These are baked in three sizes; the round cakes are baked in a $2\frac{1}{2}$ -quart form with a large center tube, and are scaled 15 ounces; when baked they are frosted with a white vanilla frosting. Each cake is placed on a paper plate. These cakes sell for 25 cents each.

One other size is baked in a pan with straight sides $8\frac{1}{2}\times 4\frac{1}{2}\times 3\frac{1}{2}$ inches deep. This cake is also scaled 15 ounces; frosted with vanilla and sells for 25 cents.

The other size is baked in a large pan $19\times 11\times 1\frac{3}{4}$ inches. These cakes are scaled 3 pounds each. Two of them are put together with marshmallow and frosted with white vanilla. The cakes are placed on boards of white wood, and in the store are cut in ten slices which sell for 18 cents each, or \$1.80 per block.

The baker has made a frame out of white tin, the exact size of these cakes, which divides and marks each block in ten even slices. This makes it easy for the salespeople to cut the cakes properly and quickly.

Orange Cakes are made in two sizes. One is scaled 11 ounces, baked in a pan inside measure $8\frac{1}{2}\times 4\frac{1}{2}\times 3\frac{1}{2}$ inches; frosted with soft frosting made from the juice and rind of oranges. Sells for 25 cents.

Blocks are baked in same pans as the large angel cakes, scaled $2\frac{3}{4}$ pounds each; two put together with marshmallow or orange and frosted on top with vanilla frosting. This makes ten cuts at 18 cents per cut.

Sunshine Cakes are flavored with lemon rind grated, baked in small square tins with center tube; scaled 9 ounces; frosted with a rather thin fondant which is flavored with the grated rind and juice of lemon.

Layer Cakes are made in a large variety. White and yellow layers are filled with white frosting, with marshmallow, with jams or jellies, or with pastry cream, and are put up in two and three layers which sell for 25, 30, 35, and 50 cents each. The cakes are frosted in white, chocolate, with marshmallow, or caramel, etc.; and some are finished with cherries or with chopped nuts, or decorated with perfect halves of walnuts or pecans, or sprinkled with cocoanut, which gives the patrons a choice.

Modern Mixes for Bakers

Devil's Food Cakes are baked in 9-inch square layers, 1 inch deep, scaled about 14 ounces each, two set together filled with marshmallow; iced chocolate or white, and topped off with half walnuts, or baked in large pans 18x25x1 $\frac{1}{4}$ inches, two pans put together with a generous layer of marshmallow filling, frosted on top with chocolate and sprinkled with chopped walnuts. Each pan makes 18 cuts which, at 15 cents per cut, sell for \$2.70. The layers sell for 50 cents each.

Neapolitan Cakes are made in three layers in pans size 18x25x1 $\frac{1}{4}$ inches; usually one chocolate colored layer in center, filled with cream, jam or marshmallow; is frosted white on top, sprinkled with cocoanut. Sells for same price as the devil's food cake.

Black Walnut Cake is baked in pans size 11 $\frac{1}{2}$ x19 $\frac{1}{2}$ x1 $\frac{1}{4}$ inches. Two pans put together with marshmallow, frosted white vanilla and sprinkled with chopped nuts. Makes 10 cuts which sell for 15 cents each.

Lunch Fruit Cakes.—Very popular cake. They are baked in pans of a size 11x7 $\frac{1}{2}$ x2 inches. The cakes are scaled about 3 pounds. They are finished with a thin fondant frosting sprinkled with chopped nuts. The whole cake sells for 50 cents, but they are usually cut in halves; each half is wrapped nicely in transparent waxed paper, tied with a small ribbon, and sells for 25 cents.

A variety of silver and golden cakes are made, which sell as gold or silver slices. These are frosted on top only and sell for from 10 to 15 cents per slice, according to quality and size.

Cherry Cakes are made from a white pound cake mixture, and about 2 to 2 $\frac{1}{2}$ ounces of cherries are added for each pound of cake batter. These cakes are frosted with a thin white frosting to which some cut cherries are added. These are baked in a pan 8x10x2 inches, and sell for 80 cents per pan, or 20 cents per cut.

Lunch Fruit Cakes.—Very popular cake. They pound and are not frosted, such as black fruit cake, home-made fruit cake, pound cake and raisin pound cake, are baked in long pans which hold about 8 $\frac{1}{2}$ pounds of mixture, in frames inside measure 18x6 $\frac{1}{2}$ x4 $\frac{1}{2}$ inches, lined with $\frac{3}{8}$ -inch wood and double paper on bottom and sides, baked under cover. After baking, the cakes are turned over in the pans on the table, on cloths, to cool. These cakes are cut in 1 or 2-pound pieces; each piece is wrapped in waxed paper fastened with fancy stickers and tied with a small ribbon—candy-box fashion. This makes a very attractive package to take home. These cakes sell for 35, 30, and 25 cents per pound.

Modern Mixes for Bakers

Duchess Cakes are baked in pound loaf tins, scaled 12 ounces, for 15 cents, and when fully frosted with caramel or vanilla sprinkled with nuts, sell for 20 cents each.

Chocolate Rolls are filled with marshmallow rolled while hot. When cold cut in five pieces out of each pan 18x25x1, and frosted fully with chocolate, which sell for 15 cents each cut.

Cream Cake or Ice Cream Cakes.—These cakes are made from a solid mixture which is usually baked in the same size pans as the devil's food cake, to make a cake of a thickness of $1\frac{1}{4}$ inches. Two pans are put together with jelly; each pan is then cut in 18 pieces, about $2\frac{1}{2}$ inches wide and high and 6 inches long. Each piece is fully frosted on top and sides, some in chocolate decorated with halves of nuts, others in white decorated with a cherry and angelica star in center. These sell for 20 cents each.

From the same mixture and thickness of one sheet, diamonds and squares are cut about 2 inches long. These are dipped in fondant of different colors and nicely decorated in the center. These small cakes sell two for 5 cents.

White cup cakes or vanilla cup cakes are frosted with a white vanilla frosting. These sell for 15 cents per dozen. Spice cups are frosted with chocolate; sell 15 cents per dozen. Lunch cup cakes are frosted with orange frosting made from the rind and juice of oranges. These sell for 20 cents per dozen.

This policy of frosting the cakes nicely and making them attractive is followed also in other cakes. There are many special orders for cakes for birthdays or weddings, etc. These cakes are exhibited on the counters for show and as an advertisement. For the holidays large layer cakes are frosted in different colors and fixed up with suitable decorations, greetings, etc., and are given names to suit occasions. Valentine cakes are decorated with heart-shapes; Washington cakes with a bunch of cherries; a stem from angelica is inserted; leaves are also made from angelica. Christmas cakes are made up holly fashion—a spray from angelica leaves and red winter-green candy berries. These cakes bring a good price, from 75 cents to \$1.00 each, and the decoration is not expensive.

The small cakes, such as lady fingers, macaroons and cookies, are always packed carefully in symmetrical order on papered white tin pans. The pans are refilled and rearranged as the cakes are sold, to make them look always at their best. In stacking the lady fingers, each layer is

Modern Mixes for Bakers

sifted over thinly with fine icing sugar to make them look best. The yeast-raised goods are also carefully glazed, washed or frosted. Tea biscuits and scones are washed with a good yolk-of-egg wash to make them look rich. Other buns and cakes are washed with a thick syrup to give a nice gloss.

By following up this method, and always keeping up the quality and making them look as good as they taste, this baker has built up a retail business which runs from \$150,000 to \$175,000 per year, including the bread sales.

It may be added that all the cakes and breads sold in this store are marked with neatly printed cards, giving the names they go by and the prices they sell for—by the piece, pound, or dozen. This is a good practice, as it makes the patrons familiar with the names of the different goods as well as their prices. It facilitates selling in the rush hours, for customers know just what to ask for and just the amount that must be paid for the goods.

Stock Icings for the Bake Shop

Chocolate Icing.—10 pounds icing sugar, 1 quart of hot water, 2 pounds of chocolate, 6 ounces of butter. Melt the chocolate and butter in a slow heat to prevent burning; mix sugar and water together to a thin frosting; beat up well and add the melted chocolate and butter; mix well and beat smooth. This may be made up in any quantity to make enough to use for two or three days. Keep well covered. To use, take a portion of this and warm it up in a small pan, heat not more than blood warm, just so it feels warm to the finger, or about 90 to 98 degrees. Overheating makes the frosting turn grey and lose the gloss. For a special nice gloss, an egg white or two may be added when warming up the chocolate. If chocolate frosting is put on too thin it is sure to turn and lose gloss.

Boiled Chocolate Icing.—Dissolve 6 ounces of chocolate with half a pint of water, stirring constantly, then add 2 pounds of sugar. Stir and let boil until it forms a strong thread between the fingers. Take off the fire. Stir until it thickens and a skin forms on top. Use this while hot for dipped cake and other small cakes. The goods may be dried quickly in the oven door.

White Stock Icing.—Mix 3 egg whites with the juice of 1 lemon and 1 pound of icing sugar to a stiff white icing; then add more icing sugar and 1 pint of warm water, and sufficient sugar to make it of the proper consistency; beat up till white and light. Make it rather thick so it does not run and covers well. It may be thinned with water for a thin frosting and used cold. Make up only sufficient for one day. This frosting may be flavored and colored as desired.

Modern Mixes for Bakers

Caramel Frosting.—Put 6 pounds of granulated sugar in a thick copper kettle on the fire and stir without adding water until it melts and turns brown. Great care must be taken not to burn the sugar on the sides, as this would make it taste bitter. When the sugar turns a dark brown, add carefully 2 quarts of hot milk and a small piece of butter, 2 to 4 ounces. Let boil and stir till sugar is dissolved. Take off the fire. Add sufficient sifted icing sugar to the syrup to make smooth frosting and use warm. This frosting may be used again by rewarming, adding a little milk or water. Keep well covered when not in use. Caramel frosted cakes are usually decorated with chopped or halves of nuts.

Maple Frosting.—Dissolve 12 pounds of maple sugar and 1 pound of glucose in 1 gallon of water on the fire; mix sufficient of this syrup with icing sugar to obtain the right consistency. Use warm.

Orange Frosting.—Take the grated rind of 1 orange, the juice of 3 oranges and mix with even parts of water and sufficient icing sugar to make a thin transparent frosting. Mix well and use rather thin so it soaks well into the cakes.

55 Marshmallow Fillings

No. I		No. II	
10	lbs. granulated sugar.	5	lbs. granulated sugar.
1	qt. water.	1	lb. glucose.
1	qt. egg whites.	$\frac{1}{2}$	pt. water.
$1\frac{1}{4}$	oz. Japanese gelatine,	1	pt. egg whites.
	or	1	oz. gelatine.
2	oz. plain gelatine, dis-	$\frac{1}{8}$	oz. cream of tartar.
	solved in		
1	pt. of water.		
Vanilla.			

Boil sugar, glucose and water to 240 degrees, or test sugar by dropping some from paddle in cup of cold water, if it forms a soft ball between fingers, it is done. Have the whites beaten stiff with cream of tartar and about four to eight ounces of icing sugar, pour the boiling mixture slowly onto the whites, beating continually. When nearly cold add the dissolved gelatine and beat until it stands up well. Add flavor and use. This filling can be colored and flavored in various ways, mixed with chopped nuts or candied fruit, and used for filling and icing.

56 Boiled Frosting

Six pounds of sugar, one and one-half pints of water; boil to 240 degrees; add pinch of cream of tartar; beat one and one-half pint egg whites; flavor. Add syrup slowly while beating—continue beating until stiff enough to use.



Cake Baking Costs



STUDY to cut down cake-making costs. An accident to a machine proved that this machine did in an hour what it took three men to do by hand—and did it far better. In no part of the work of a bakery is it easier to lose profits by leaks in manufacturing cost than in making cakes.

Study to develop specialties in cakes. The fewer varieties a baker makes the larger, proportionately, will his profits be. The cost per pound of making only one kind of cake is noticeably less than when that cake is one of four or five kinds made. Experience proves that cake specialties, well studied and watched, are profitable to handle.

Cakes made with Calumet Baking Powder will retain their freshness longer than any others and the added moisture in the mix makes for larger profits.

Cut out the kinds of cakes that break easily. Allow no returns—except very rarely, and then only for special reasons. There is no sense in returning bakery goods, either bread or cake.

Don't make any cakes unless you have a system by which you know exactly what each cake costs. Cake profits are the most elusive thing about a bakery; you must tag each item of cost and chase it down to the last fraction of a cent, or you will not know what to charge for your goods.



Popular Mixes



White Cakes

1 Silver Cake, Silver Slices

No. I

2½ lbs. standard powdered
sugar.
1 lb. butter and lard.
1 pt. egg whites.
1 pt. milk. Vanilla flavor.
2¾ lbs. cake flour.
1 oz. Calumet Baking
Powder.

No. II

3 lbs. powdered sugar.
1½ lbs. lard.
1 pt. egg whites.
1½ pts. milk.
3½ lbs. cake flour.
1½ oz. Calumet Baking
Powder.

Method of Mixing.—Sift baking powder with the flour; cream sugar and butter light; add and beat in the eggs in very small portions; beat well between each addition. Add flavor, beat in a handful of the flour, then add milk in two portions, mixing it in before adding the next portion; then add the rest of the flour.

Bake loaf cake in 300 degrees Fahrenheit; layers in 350 to 375.

3 Silver Cake

3 lbs. XX Sugar.
2 lbs. butter.
1 qt. egg whites.
1 qt. milk.

4¼ lbs. flour.
3 oz. Calumet Baking
Powder.
Vanilla.

4 White Layer Cake

5 lbs. sugar.
2½ lbs. butter and lard.
1 qt. egg whites.
1½ qt. milk.

7½ lbs. flour.
5 oz. Calumet Baking
Powder.
Vanilla.

Bake in 370 to 380 degrees Fahr.

5 White Layer Cake

3 lbs. sugar.
1½ lbs. butter.
1 qt. egg whites.
1½ pts. milk.

4½ lbs. flour.
2 oz. Calumet Baking
Powder.
Vanilla.

6 White Mountain Cake

Bake thick layers with the following mixture: Two pounds of sugar and one and one-quarter pounds of butter creamed together, add slowly the whites of twelve eggs, one pint of milk and two pounds of flour with one ounce of Calumet Baking Powder; almond flavor. Set two layers together with jelly, cover well with light meringue; dust with cocoanut and set a minute in hot oven to brown the top.

Modern Mixes for Bakers

7 White Pound Cake and Fruit Cake

10 lbs. powdered sugar.	11½ lbs. cake flour.
3¼ lbs. butter and lard.	4 oz. Calumet Baking Powder.
2½ qts. egg whites.	Vanilla flavor.
2¼ qts. milk.	

Cream six pounds of sugar, light, with butter and lard, add rest of sugar gradually when beating in the egg whites, then finish as usual. Bake in frames or loaves in 280 to 300 degrees Fahr.

By adding six pounds sultanas or four pounds cut cherries or citron, or mixed fruit, four different kinds of cakes can be produced. Makes also a good Bride's Cake. Nut Loaf Cake; by adding chocolate or pink coloring it can be made into Marble Cake. Baked in a thick sheet. It may be cut up in crescents, diamonds and squares and iced with different colored and flavored frosting.

8 Duchess Loaf Cake

2½ lbs. XX sugar.	4½ lbs. flour.
1½ lbs. butter or lard.	3 oz. Calumet Baking Powder.
1 qt. egg whites.	Mace flavor.
1 qt. milk.	

9 Walnut Cake or Maple Nut Cake

2½ lbs. brown sugar.	2 oz. Calumet Baking Powder.
1 lb. butter.	3½ lbs. flour.
14 egg whites.	½ lb. nuts.
1 qt. milk.	Maple frosting.

Sprinkle top with chopped nuts.

Yellow Cake

10 Golden Pound Cake, Raisin Pound Cake

3½ lbs. powdered sugar.	3½ lbs. cake flour.
2 lbs. butter and lard.	½ oz. Calumet Baking Powder.
1 pt. whole eggs.	Flavor of mace and vanilla.
1 pt. yolks.	
1½ pts. milk.	

By adding three to three and one-half pounds of fruit a very good grade of Pound Fruit Cake can be produced. Mixing cherries, sultanas and citron produces a fine Genoa or Oriental Cake.

Mix as directed in chapter on mixing. Use all whole eggs for Pound and Fruit Cake, half yolks for Golden Cake. Bake in frames or in covered pans in 280 to 300 degrees Fahr. Increase Calumet Baking Powder one-quarter ounce when baking in open pans.

Sells plain 25 cents per pound; with fruit, 30 to 35 cents per pound.

(Scale, 8½ pounds in pan 19x4½x6½, lined with ⅜-inch boards, 3 thicknesses of paper on bottom.)

Modern Mixes for Bakers

Gold Cake

11 For Loaf Cakes or Cup Cakes

2½ lbs. sugar.	2½ oz. Calumet Baking
2 lbs. butter.	Powder.
1 qt. egg yolks.	3½ lbs. flour.
1 qt. milk.	Lemon flavor.

12 Gold Cake or Wine Cake, Duchess Cake

1¼ lbs. sugar.	2¼ lbs. flour.
1 lb. butter.	1¼ oz. Calumet Baking
1 pt. eggs.	Powder.
1 pt. milk.	Mace flavor.

For Gold Cake use half yolks, half whole eggs.
Cup Cakes, Layer Cakes or Loaf Cakes. Bake in 320 to 350 degrees Fahr.

13 Madeira Cake or Duchess Cake

1 lb. 12 oz. sugar.	2 lbs. 12 oz. flour.
1¼ lbs. butter.	¾ oz. Calumet Baking
15 eggs.	Powder.
1 pt. milk.	

Make into Loaf Cakes with thin slices of citron peel on top and dust with granulated sugar, or leave plain, ice top, sprinkle with chopped nuts.

14 Genoa Cake

1½ lbs. XXXX sugar.	½ lb. citron.
1½ lbs. butter.	2¼ lbs. flour.
18 eggs.	Pinch of Calumet Baking
2 lbs. raisins.	Powder.
2 lbs. currants	

15 Raisin Pound Cake

3 lbs. sugar.	3½ lbs. flour.
2 lbs. butter.	1 oz. Calumet Baking
1 qt. eggs.	Powder.
1 qt. milk.	2 lbs. raisins.

Weigh in one-pound cakes.

16 Yellow Layer Cake

No. I	No. II
3 lbs. powdered sugar.	3½ lbs. powdered sugar.
1¼ lbs. butter and lard.	½ lb. butter.
20 eggs.	10 eggs.
1 qt. milk.	1 qt. milk.
4 lbs. flour.	4¼ lbs. flour.
3 oz. Calumet Baking Powder.	4 oz. Calumet Baking Powder.

Mix as usual. Bake in greased and flour dusted pans 330 to 340 degrees.

17 Wine Layer Cake

3 lbs. sugar.	3 oz. Calumet Baking
1½ lbs. butter.	Powder.
1 qt. eggs.	4½ lbs. flour.
1 qt. milk.	Lemon flavor.



Cake Philosophy



MAKE good cake; not simply cake that will “pass,” but cake that is better than other bakeries make. Use standardized materials that produce uniformly satisfactory results. Stick to that which proves good, whether it be flour, baking powder, flavoring, etc. Calumet Baking Powder is always the same, always produces the best results and is absolutely uniform and dependable. Experience shows that the public is always ready to pay a reasonable price for good things to eat. That has been proven so often and so positively, that a baker is very foolish to work on any other basis.

Make the best cake you know how to make; know exactly what it costs; then ask a price that will ensure you a profit. Make that quality uniform and your trade will come to it. Have patience; building a cake business is not a one year proposition.

Get away from icing—if you can. It is not easy to do it, for the public likes icing on cakes; but if your trade can be educated to do without the icing, you will show more profits at the end of the year.

Modern Mixes for Bakers

Cup Cakes

- | | | | |
|---|----------------------|---|----------------------------|
| 3 | lbs. powdered sugar. | 5 | lbs. soft flour. |
| 1 | lb. butter and lard. | 4 | oz. Calumet Baking Powder. |
| 8 | eggs. | | |
| 3 | pts. milk. | | |

Mix like Plain Cakes. Bake in 375 to 380 degrees. Makes sixteen dozen at 10 cents per dozen.

19 Cup Cakes

- | | | | |
|----|----------------------|----|----------------------------|
| 2 | lbs. powdered sugar. | 4 | lbs. cake flour. |
| 1 | lb. butter and lard. | 3½ | oz. Calumet Baking Powder. |
| 10 | eggs. | | |
| 1 | qt. milk. | | Lemon or Vanilla. |

Makes twelve dozen.

20 Spice Cup Cake

- | | | | |
|----|----------------|----|----------------------------|
| 1½ | lbs. sugar. | 3 | lbs. cake crumbs. |
| 1½ | lbs. lard. | 5 | oz. Calumet Baking Powder. |
| 10 | eggs. | | |
| 2 | qts. molasses. | 1½ | oz. cloves. |
| 6½ | lbs. flour. | 1½ | oz. cinnamon. |

Makes twenty-one dozen.

Soak crumbs in water. Rub sugar, spices and lard, add eggs, molasses and water and flour, mix well and drop in well greased tins. Bake in 350 to 375 degrees Fahr.

21 Drop Cakes

- | | | | |
|----|--------------|----|----------------------------|
| 2 | lbs. sugar. | ½ | oz. ammonia. |
| 1½ | lbs. butter. | 1 | oz. Calumet Baking Powder. |
| 12 | eggs. | | |
| 1 | pt. milk. | 3½ | lbs. flour. |

Dropped on greased pans.

Fruit Cakes

22 Good Dark Fruit Cake

- | | | | |
|---|----------------------------|---|----------------------------|
| 4 | lbs. XXXX sugar. | 1 | lb. citron. |
| 4 | lbs. butter. | 2 | lbs. crushed nuts. |
| 2 | qts. eggs. | 2 | oz. cinnamon. |
| ½ | pt. molasses. | 2 | oz. allspice. |
| 7 | lbs. currants. | 1 | lb. cloves. |
| 7 | lbs. raisins. | 1 | oz. mace. |
| 2 | lbs. cherries (candied). | 4 | lbs. flour. |
| 1 | lb. orange and lemon peel. | 1 | oz. Calumet Baking Powder. |

This cake may be used for Christmas and for Wedding Cake; should retail for 35 to 50 cents per pound. Bake in 250 to 280 degrees Fahr.

Modern Mixes for Bakers

23

Dark Fruit Cake

4	lbs. sugar.	$\frac{1}{2}$	pt. brandy.
2	lbs. butter.	8	lbs. sultanas.
1	qt. eggs.	6	lbs. currants.
4	lbs. flour.	1	lb. citron.
1	oz. Calumet Baking Powder.	1	oz. cloves.
$\frac{1}{2}$	pt. molasses.	2	oz. cinnamon.
		2	oz. allspice.

Mix fruit with brandy and molasses. Cream, sugar and butter with eggs as usual; add flour and fruit. Before baking wash over the cakes with a thin molasses and water to give a nice gloss. Bake in frames or blocks, or in round pans not less than two pounds in well greased and papered pans, 275 to 300 degrees. Retail at 25 cents per pound.

24

Standard Fruit Cake

4 $\frac{1}{2}$	lbs. powdered sugar.	For Oriental Cake, add:
3 $\frac{3}{4}$	lbs. butter and lard.	1 lb. citron.
3	pts. eggs.	2 lbs. cut cherries.
1 $\frac{1}{2}$	pts. milk.	3 lbs. sultanas.
6 $\frac{1}{2}$	lbs. cake flour.	For Light Fruit Cake, add:
$\frac{3}{4}$	oz. Calumet Baking Powder.	1 lb. citron.
		2 lbs. currants.
		3 lbs. sultanas.
		For Sultana Cake, add:
		6 lbs. sultanas.
		For Cherry Cake, add:
		4 $\frac{1}{2}$ lbs. cut cherries.

Sell Oriental and Cherry Cake for 30 to 35 cents per pound; Plain Fruit and Sultana for 25 cents per pound. Bake in frames or covered tins and cut as usual, or bake for special holiday cake in two and three pound round cakes which can be frosted and decorated.

25

Light Fruit Cake

2 $\frac{1}{2}$	lbs. XX sugar.	1	lb. citron, sliced.
1 $\frac{1}{2}$	lbs. butter.	$\frac{1}{2}$	lb. almonds, blanched.
1	qt. eggs.	3	lbs. flour.
1	pt. milk.	$\frac{1}{2}$	oz. Calumet Baking Powder.
2	lbs. currants.		Lemon flavor.
2	lbs. raisins.		

26

Imperial Loaf Cake

1	lb. sugar.	$\frac{1}{2}$	lb. sliced citron.
12	oz. butter.		Juice of 1 lemon.
10	eggs.		Nutmeg.
1	lb. chopped almonds.	1	lb. flour.
$\frac{1}{2}$	lb. raisins.		

Ice all over. Put blanched almond on each corner.

Modern Mixes for Bakers

27 Boston Fruit Cake (Apple Fruit Cake)

4	lbs. flour, half spring, half winter wheat flour.	1	qt. molasses.
		1	lb. dried apples.
		1	lb. currants.
1½	lbs. sugar.	1	lb. raisins.
1½	lbs. butter and lard.	¼	oz. allspice.
5	eggs.	⅛	oz. cloves.
1½	oz. soda, dissolved in	¼	oz. cinnamon.
1	pt. of milk.		

Makes five cakes, three pounds each. Size of pans: Top length, 11x7½; bottom, 10½x6½; 2-inch rim.

Soak apples over night. Let come to a boil, take off, strain and cool, cut in small dice, mix with fruit and dust with four ounces flour. Mix like other cakes. Use good, dark molasses. Bake in greased and dusted pans with paper in bottom, 325 degrees.

Special Cakes

28 Chocolate Cakes

2½	lbs. powdered sugar.	2	oz. Calumet Baking Powder.
1	lb. butter or lard.		
1¼	pts. eggs.	1	oz. cloves and cinna- mon.
1½	pts. milk.		
2½	lbs. half bread and half cake flour.	8	oz. chocolate.

When using powdered chocolate add one-quarter pint more milk.

Melt chocolate with one-half pound of the sugar and half pint of milk on the fire and let cool. Cream butter and rest of sugar, add eggs by degrees, add spices, mix milk and chocolate together, add to butter, cream, then add flour with the Calumet Baking Powder sifted in and mix well. Bake in 300 to 325 degrees in loaves or layers.

29 Devil's Food Cake

4	lbs. powdered sugar.	1	oz. cinnamon.
1½	lbs. butter.	3	pts. milk.
18	eggs.	3	oz. Calumet Baking Powder.
4	lbs. cake flour.		
12	oz. chocolate.		

Mix No. 29 like other cakes and add chocolate, melted, after the flour and beat well after adding. Bake in 340 to 350 degrees in greased and papered pans.

30 Devil's Food Cake

3½	lbs. sugar.	1	lb. chocolate.
1	lb. 6 oz. butter.	1¼	oz. soda.
1	pt. milk.	3½	lbs. bread flour.
1	pt. yolks.	½	oz. cinnamon.
2	qts. milk.		

For No. 30 put chocolate with one quart of milk in the oven to melt, stir until smooth, add one pound of the sugar and stir again, then mix in the other quart of cold milk. Cream two and one-half pounds of the sugar with soda, spices and butter, add eggs, then chocolate and the flour; bake in layers. Can be used also for Chocolate Roll. Scaling: 3½ pounds in a pan, 18x25x1¼ inches.



Uses for Bread and Cake Crumbs



THERE are many ways of using stale bread or left-over and broken stale cake and cake trimmings. The bread may be ground fine and used for rye bread, graham, Boston brown bread and for whole wheat bread. In some bakeries the brown crust is trimmed off, the bread is then soaked in water, then rubbed through a sieve and used up in the darker breads—such as rye, Boston brown and graham bread.

In one bakery they use a large food grinder; the power is taken from the mixer and can be attached to the grinder which they use for grinding the stale breads.

For graham breads they use the entire loaf, grind it up medium fine, and just toast it a little; then grind it the second time. This makes it almost like flour. This baker uses from one-third to one-half of crumb in the rye and rye-graham breads, and says it makes a better grade of bread than when using straight flour. The white crumb is ground fine, without toasting, and used in the whole meal bread.

In the usual Boston brown bread mixtures, from one-third to one-half of bread crumbs can be used with a slight increase of sugar or molasses; when rich cake crumbs are used the amount of sugar should be reduced. In bakeries which supply lunch rooms, or run a lunch room in connection with the bakery, bread crumbs can be used in many other ways.

To use left-over or broken cakes and cake trimmings profitably, the light cakes should be kept separate from the dark cakes. In this manner the dark crumbs may be used for spice cake, ginger cookies, etc., while the light crumbs and cakes may be used for fillings and lighter crumb mixtures.

Modern Mixes for Bakers

31

Ice Cream Cakes

A rich cake mixture which can be used for blocks, torten, or for dipped squares, also for ice cream cakes.

- | | |
|------------------------|------------------------------|
| 5 lbs. powdered sugar. | 6½ lbs. cake flour. |
| 3 lbs. butter. | 1 lb. corn starch. |
| 1 qt. yolks. | 3 oz. Calumet Baking Powder. |
| 1 qt. whole eggs. | |
| 1½ qts. milk. | Vanilla flavor. |

Mix like pound cake, sift flour, starch and Calumet Baking Powder well together and sift three times. Makes three pans 18x25x1¼ inches. Bake in 300 to 325 degrees.

32

Neapolitan Cakes

- | | |
|------------------------------|-------------------|
| 5 lbs. powdered sugar. | 1½ pt. yolks. |
| 2 lbs. butter and lard. | 1 pt. whole eggs. |
| 2 lbs. spring wheat flour. | 3 pts. milk. |
| 3 lbs. cake flour. | Vanilla flavor. |
| 4 oz. Calumet Baking Powder. | |

Mix cake as usual but beat up well after the flour has been added. This makes a close grained cake which can be used for large layer cake, birthday cake, etc. A part of the mixture may be colored with chocolate. Makes two three-layer Neapolitan Cakes, put together with jam or marshmallow. Baked in pans, size, 18x25x1¼ inches, 350 to 375 degrees.

33

Prince Henry Layer Cake

- | | |
|------------------------------|---|
| 2½ lbs. powdered sugar. | 1½ oz. mixed spices. |
| 1 lb. butter. | 6 oz. currants. |
| 1 pt. yolks. | 6 oz. sultanas. |
| ¾ pt. molasses. | 12 oz. orange and citron peel. |
| 3 oz. Calumet Baking Powder. | The fruit and peel chopped fine together. |
| 3½ lbs. bread flour. | |
| 1 qt. milk. | |

Mix as usual. Bake in greased and papered layer tins, round or square. Fill with soft frosting or marshmallow. Frost top and sides white or caramel or chocolate. Decorate with halves of pecans or walnuts.

34 Spiced Loaf Cakes or Cheap Fruit Cake

- | | |
|-------------------------------|-----------------|
| 2½ lbs. sugar. | 1 qt. milk. |
| 3 lbs. lard or vegetable fat. | 2 oz. soda. |
| | 2 oz. cloves. |
| 1½ pt. eggs. | 1 oz. allspice. |
| 2 qts. N. O. molasses. | 1 oz. cinnamon. |

A part honey can be used in place of molasses for a better grade of cakes.

Mix as usual like cakes but beat well after flour is added. If flour is strong use a little more milk.

Bake in frames, wash top with egg and sprinkle a few shredded peanuts or almonds if sold plain or wash with water and frost chocolate. For a fruit cake add two or three pounds of raisins or half currants. Bake in frames or in pound loaves or two pound oval pans in 320 to 325 degrees.

Modern Mixes for Bakers

35 Ginger Bread

$\frac{1}{2}$ lb. sugar.	$1\frac{1}{2}$ oz. soda.
$\frac{1}{2}$ lb. lard.	$2\frac{1}{2}$ lbs. spring wheat flour.
$1\frac{1}{2}$ pts. molasses.	Add ginger.
$1\frac{1}{2}$ pts. water.	

36 Chocolate Marshmallow Roll

3 lbs. powdered sugar.	5 oz. Calumet Baking Powder.
1 pt. yolks.	10 oz. chocolate melted with 2 oz. of butter or lard.
1 pt. whole eggs.	
$1\frac{1}{2}$ qts. milk.	$\frac{1}{2}$ oz. cloves.
$4\frac{1}{2}$ oz. cake flour.	1 oz. cinnamon.

Rub sugar and eggs, add melted chocolate and spices after the eggs, then milk and flour. Mix well and bake on greased papers in 350 to 400 degrees. Roll hot, fill with marshmallow, let cool and cut and frost with chocolate. Makes four rolls, cut in five pieces each. Pans, 18x25x1 $\frac{1}{4}$ inches.

37 Jelly Roll

4 lbs. sugar.	5 lbs. flour.
1 qt. eggs.	4 oz. Calumet Baking Powder.
1 qt. milk.	
Lemon and salt.	

38 Jelly Roll

1 lb. XX sugar.	$\frac{3}{4}$ oz. Calumet Baking Powder.
10 eggs.	
1 lb. flour.	Lemon and salt.
$\frac{1}{4}$ pt. milk.	

39 Golden Rod Cake

With one pound of butter and lard, cream one and one-half pounds of sugar, ten eggs, two-thirds of a pint of milk, juice and grating of two oranges, two pounds of cake flour, one ounce of Calumet Baking Powder. Mix and bake like above. Ice some with orange, some strawberry, some chocolate. On one side ornament the name "Golden Rod" in different colors; that is, if cakes are frosted chocolate, ornament in yellow, if iced yellow, ornament in pink or white, etc.

40 Ohio Orange Cake

$2\frac{1}{2}$ pts. of egg whites.	$\frac{1}{2}$ oz. cream of tartar.
2 lbs. powdered sugar.	3 oranges.
1 pt. yolks.	(For size of pans see preparing the cakes for the store.)
1 lb. 2 oz. of powdered sugar.	
1 lb. 10 oz. cake flour.	

Method of Mixing.—Grate rind of two oranges and stir with yolks and one pound and 2 ounces of sugar. Beat up the whites, add cream of tartar and beat in one-half pound of the two pounds of sugar and mix in the balance lightly, then add the yolks and lightly fold in the flour.

Modern Mixes for Bakers

Bake in dry pans at 320 degrees. Turn over on bags, let cool. Run knife around the sides and knock out the cakes. Make a soft frosting with the juice of the oranges, the grated rind and half water and icing sugar to make a transparent frosting.

41 Gilt Edge Cake

4 lbs. XXXX sugar. 1 pt. egg yolks.
1 lb. 12 oz. flour. Lemon flavor.
1½ qts. egg whites. ½ oz. cream of tartar.
Mix and bake like Ohio Orange Cake.

42 Angel Food Cake

No. I		No. II	
1	qt. egg whites.	1	qt. egg whites.
2	lbs. powdered sugar.	1¾	lbs. powdered sugar.
14	oz. cake flour.	18	oz. cake flour.
2	oz. corn starch.	2	oz. corn starch.
½ oz. cream of tartar, vanilla.		½ oz. cream of tartar.	

Corn starch may be left out in the cakes and flour used in place of it if egg whites are weak and old. This holds up the cakes better in baking.

Mix flour and starch with half of the sugar and sift together. Beat whites firm and gradually beat in rest of sugar. Add flour and mix lightly with rest of flour and sugar.

Bake in dry pans in 300 to 320 degrees Fahr. Turn over on cloths till cold and knock out the cakes. (See preparing the cakes for the store.)

43 Sunshine Cakes

1½ qts. yolks. 2 oz. Calumet Baking
1½ qts. whites. Powder.
4 lbs. powdered sugar. Flavor with grated rind of
3 lbs. soft flour. 2 lemons.

Stir yolks and three pounds of the sugar and lemon rind. Beat up whites and gradually beat in one pound of sugar. Sift Calumet Baking Powder in flour. Mix yolks and whites lightly, then add flour carefully. Bake in 325 degrees, in dry pans with paper in bottom. Turn over and let cool when baked.

44 American Sponge Cake

Beat up one pound of powdered sugar with twelve eggs, set in hot water bath until warm, beat until it does not run down quick from the beater, when raised; then add lightly one pound of pastry flour, sifted, with one-half of an ounce of Calumet Baking Powder. Bake in duchess tins at about 360 degrees.

45 Vienna Lady Fingers

1 pt. egg whites, beaten 14 oz. pastry flour sifted
stiff. together.
½ pt. egg yolks mixed in Lemon flavor.
1 lb. XXXX sugar.

Place on paper and dust well with powdered sugar. Bake on double pans or on double paper in 400 degrees.

Modern Mixes for Bakers

46 Lady Fingers

1 pt. eggs, 1 lb. winter wheat flour.
1 lb. XXXX sugar, well beaten. Lemon flavor.

This mixture is best made beaten warm and then cold like American Sponge Cake.

47 Cream Puffs

Boil one quart water and one pint cooking oil, add one pound flour and sixteen eggs, one level teaspoon Calumet Baking Powder.

48 Cream Puffs

Boil twelve ounces lard in one quart water, add one and one-quarter pounds spring wheat flour, rub in twenty-one eggs, pinch of soda.

49 Cream Puffs and Eclairs

1 qt. water. 20 to 24 eggs.
1 lb. lard. $\frac{1}{4}$ oz. powdered ammonia.
 $\frac{1}{2}$ pt. milk. Makes 8 dozen large puffs.
 $1\frac{1}{4}$ lbs. bread flour.

Boil water and lard, let come to a good boil, stir in the sifted flour, mix smooth and put in bowl, add the milk, mix again and work in the eggs in small portions, more or less according to stiffness of mixture. For Puffs add ammonia, for Eclairs leave it out. Try to get the Puffs in the oven while the mixture is warm. Bake on light greased and dusted pans in 380 to 400 degrees. Let bake when oven is hot with door open, shut when oven is cooler. Don't have mixture too stiff, this would keep the Puffs small; if too soft the Puffs draw up and make a curved bottom. Too much heat causes caps to form, makes lop-sided Puffs; insufficient heat makes them small.

50 Fried Cakes

Stir together eight eggs, one and one-half pounds of sugar, one-fourth of a pound of butter; then add one quart of milk, salt, mace and four and one-half pounds of pastry flour with two ounces of Calumet Baking Powder, mix light, so it will not be tough. Have the grease hot before you cut them out, and turn them over before they commence to break on top.

51 Doughnuts or Crullers

Five eggs, twenty ounces of sugar, one and one-fourth quarts of milk, one-fourth of a pound of butter, salt, mace or vanilla flavor; then add four pounds of pastry flour with two ounces of Calumet Baking Powder. Roll out the same as for fried cakes, cut out with cruller cutter, and pull the right upper corner through the second cut. Bake at once. When cold, roll in powdered sugar, corn starch and cinnamon mixed. If you want to use sour milk, use one-half ounce of soda in the milk, and one ounce of cream of tartar in the flour.



Store Hints



SHOW your goods but don't stop with showing them. Show-card them, too. If you want the trade of the young people of your town, the best way to go after it is to be good to the children.

If you do not know exactly what it costs you to do business, you may be sure that it is costing you more than you think.

Can you think of any advantage a dirty store or an untidy salesman possesses over a neat store and a clean salesman?

The store that makes the customer feel welcome the first time he comes is the store that will have the first chance to welcome him again.

Don't worry about not getting the business of the first families if they are the kind who expect you to carry them on your books for a year.

What are you and the merchants on your side of the street or on your street doing to get more people to come by your stores every day?

The public is not asking you whether you are willing to have your store judged by its windows or not. It is simply going ahead and judging.

Don't think that all the money you pay to get your name in print is chargeable to the advertising account. Not all printed matter is advertising.

Modern Mixes for Bakers

52

Doughnuts

- | | |
|---------------|------------------------------|
| 1 lb. sugar. | 3 oz. Calumet Baking Powder. |
| 4 oz. butter. | |
| 1 qt. milk. | 4 lbs. flour. |
| 7 eggs. | Mace. |

53

French Crullers

One quart water and twelve ounces lard, boiled, then add one-half pint milk, four ounces sugar, one quart eggs, one and one-quarter pounds spring wheat flour. Mix like Cream Puffs. Dress on greased paper with bag and star tube in rings. Fry in hot lard, turning cakes over several times. Dust with powdered sugar.

54

Crumb Cakes

Tutti-Frutti or Chop Suey Cakes

- | | |
|--|-----------------------------|
| 1½ lbs. brown sugar. | 2½ oz. soda, dissolved in 1 |
| 12 oz. lard. | pt. of water. |
| 1 qt. molasses. | |
| 1 lb. nut meats or less. | 4 lbs. soft flour. |
| 1 lb. seedless raisins. | 10 eggs. |
| 3 lbs. cake crumbs, soaked in 5 pts. of water. | 1 oz. mixed spices. |

Makes 13½ dozen, which sell at 12 cents per dozen. Size of rings used 3½ inches long with rounded ends 1½ inches wide, 1 inch high.

This mixture is baked in oval rings, which should be well greased and dusted with flour, set on greased and dusted pans. Mix sugar, lard and spices and eggs; add molasses, the soaked crumbs, flour, nuts and fruit. Bake in 325 degrees. This mixture can be baked in a large pan lined with thin pie crust and cut in slices after baking, or it may be baked in well greased and dusted muffin pans, also in loaf cake pans.

55

Marshmallow Fillings

No. I

- | |
|--|
| 10 lbs. granulated sugar. |
| 1 qt. water. |
| 1 qt. egg whites. |
| 1¼ oz. Japanese gelatine, or |
| 2 oz. plain gelatine, dissolved in 1 pt. of water. |

No. II

- | |
|--------------------------|
| 5 lbs. granulated sugar. |
| 1 lb. glucose. |
| ½ pt. water. |
| 1 pt. egg whites. |
| 1 oz. gelatine. |
| ⅛ oz. cream of tartar. |

Vanilla.

Boil sugar, glucose and water to 240 degrees, or test sugar by dropping some from paddle in cup of cold water, if it forms a soft ball between fingers, it is done. Have the whites beaten stiff with cream of tartar and about four to eight ounces of icing sugar, pour the boiling mixture slowly onto the whites, beating continually. When nearly cold add the dissolved gelatine and beat until it stands up well. Add flavor and use. This filling can be colored and flavored in various ways, mixed with chopped nuts or candied fruit, and used for filling and icing.

Modern Mixes for Bakers

56 Boiled Frosting

Six pounds of sugar, one and one-half pints of water; boil to 240 degrees; add pinch of cream of tartar; beat one and one-half pint egg whites; flavor. Add syrup slowly while beating—continue beating until stiff enough to use.

56b Strawberry Short Cake No. 1

Make a rich tea biscuit dough of three pounds of flour, six ounces of butter and lard, two and one-half ounces of Calumet Baking Powder, a little salt, and one quart of milk, roll out in round layers one-fourth of an inch thick, wash one layer a little with butter, lay another on top and bake. Take apart, spread with butter on the soft side, fill well with berries and juice and set the top on, spread with berries again, and pour juice over all. Have berries mixed well with powdered sugar for one hour.

57 Calumet Biscuit—Tea Biscuits

3½ lbs. flour.	½ oz. salt.
3 oz. Calumet Baking Powder.	1 qt. milk.
	2 oz. sugar.
12 oz. lard.	

Roll out three-quarters inch thick, cut with two and one-half-inch cutter, set close together on pans, wash with egg. Bake in 375 to 400 degrees.

58 Scotch Scones

2 lbs. flour.	2 oz. Calumet Baking Powder.
6 oz. lard.	
6 oz. sugar.	½ lb. raisins.
1¼ pt. milk.	Lemon flavor.

Make stiff mixture, scale in ten ounce pieces, round up, then roll out about three-fifths of an inch thick. Cut in four, set on pans one-quarter inch apart, egg wash on top. Bake in 400 degrees.

Cookies and Small Cakes

59 Sugar Cookies

3 lbs. sugar.	6 lbs. flour.
2 lbs. butter or lard.	4 oz. Calumet Baking Powder.
12 eggs.	
1 pt. milk.	Lemon flavor.

Method.—Rub sugar and butter, add eggs and milk, flavor, then the flour. Do not work mixture too much. Roll and cut with three-inch cutter; the cakes may be laid in sugar or left plain without washing. Bake in 375 degrees.

60 Lemon Cookies—Fruit Cookies

4 lbs. sugar.	4½ oz. Calumet Baking Powder.
2 lbs. butter.	
1 pt. eggs.	Lemon flavor.
1 pt. milk.	Wash with egg.
6 lbs. flour.	

Mix like sugar cookies, wash lightly with egg wash. Bake in 350 to 375 degrees. Add three pounds sultana raisins for Fruit Cookies.

Makes twenty dozen.



The Key to Bakeshop Success



A TIME comes in the business career of almost every baker when success seems to wane. This critical time, which occurs after a more or less extended period of prosperity, is often fatal to the baker who feels that he enjoys confidence, and that he has earned a firm footing, out of the reach of the haunting anxieties incident to launching a bakery business.

In fact, the real crisis arrives at a time when the proprietor feels more secure, and becomes thoroughly satisfied with his methods, his goods, and the trade that he is enjoying. Then appear the first symptoms of a general decline in his business; first, carelessness cropping out here and there, slipshod methods, quality sagging, slack deliveries, windows frequently empty or untidy, and little or no live advertising. Such symptoms invariably indicate the first stage of dry rot, which is naturally followed by a shrinkage in profits. The bank balance dwindles. Ordinarily, this deterioration is allowed to reach the entire make-up of the bakeshop before the baker realizes that something is radically wrong. Then the chances are, ten to one, that he will fail to make the proper diagnosis of his trouble, jumping from the frying pan into the fire by attempting to economize, illogically buying cheaper materials, and depending upon close buying, instead of carefully looking after the details of baking and selling.

The key to bakeshop success, free from these periods of deterioration, is an item of daily use, yet its importance is rarely ever appreciated by the average baker. Ask the average baker what he considers the most important ingredient in the bakeshop, and at once he will say flour. He has studied and tested the various brands of flour; has learned to blend the various grades so as to get the best results; yet, frequently, the same baker has not taken the time to appreciate that there is one item, which is largely responsible for the success or failure of his pastries. No matter how careful he may have been in his choice of flours, he takes a big chance unless he has taken into consideration the most important item of all—baking powder.

Maybe he has never thought about baking powder, except to secure the lowest price possible; yet, the quality of baking powder decides for him in advance whether or not his choice of flour has been well made. Even the results that are to be obtained from the milk, butter, sugar, eggs, and so on are dependent upon the class of baking powder used.

Modern Mixes for Bakers

Neither luck, pull or big capital will make the baker successful. It is just good, sound, modern business methods that recognize the importance of standardizing the shop as to quality, remembering that one of the most objectionable things from the consuming point of view is irregularity of the pastries sold at some shops.

One cake is fine; another is indifferent; another poor, and so it goes, all on account of the false economy in buying a cheap baking powder. Too many bakers depend on the "Jack of all trades" for this important specialty. They buy their flour from the mill that spends thousands of dollars each year maintaining and improving the quality of their flour, with the view of making it a perfect baker's flour. Then, when it comes to the equally important item, baking powder, they take a chance on a product of some firm that hasn't the facilities to make a perfect baking powder.

The manufacturer of a first-class, efficient, dependable baking powder is by no means the simple operation it is generally supposed. The total equipment for making baking powder possessed by some supply houses consists of a pair of scales and a more or less efficient mixing device in charge of a ten-dollar-a-week man or boy. They buy their materials from four or five different chemical houses, each material from a different firm, demanding always the cheapest obtainable product. They have not the slightest knowledge of the composition of these chemical substances, and would not know how to use it if they had. The materials are simply slapped together, regardless of their composition, according to a fixed formula that has been in use by the firm for years, a recipe that may have been the best a quarter of a century ago but not now. This is an age of specialists, and success in this line absolutely requires the application of a wide and exact chemical knowledge.

It is not uncommon for the small baker to give the supply man an order for spices, currants, molasses, peels, pans and bowls; then to add enough baking powder to bring the total weight up to requirements. Where the palate and stomach are so vitally concerned, this policy certainly will not pay. It is better to strike a keynote to satisfaction, by recognizing baking powder as the key to bakeshop success. Even if the price per pound is more than formerly paid, it is cheap insurance to know that you will get full returns from the other materials used, which represent an investment of fully 25 times the cost of the baking powder; besides, it is worth dollars and cents to have the absolute knowledge that every customer is coming back for more goods.

The National Baker

Modern Mixes for Bakers

61 Fruit Cookies

6	lbs. brown sugar.	1½	pts. water.
3	lbs. lard.	2	lbs. currants.
15	eggs.	9	lbs. flour.
3	oz. soda.		Cinnamon and allspice.
1½	pts. molasses.		

62 Ginger Cookies, or Molasses Cookies

6	lbs. sugar.	½	oz. ginger.
3	lbs. lard.	½	oz. cloves.
4	oz. soda.	1	oz. cinnamon.
2	qts. molasses.		Wash with water, if no
2	qts. water.		steam in oven. Leave plain
16	lbs. flour.		or lay in sugar.

Makes thirty dozen. Cut with three-inch scalloped cutter. Bake in 350 degrees.

63 Oatmeal Cookies

4	lbs. brown sugar.	4	lbs. oatmeal.
3	lbs. lard.	4	lbs. flour.
1	qt. milk.	4	lbs. chopped raisins.
2	oz. soda.		Lemon flavor.

Mix like Sugar Cookies. Roll in strips, cut in pieces, round up, set on slightly greased pans well apart, flatten, wash with egg and turn on pans on granulated sugar. Bake in 350 degrees. Fourteen cookies to the pound.

64 Belmont or Crumb Cookies

1½	lbs. sugar.	1	pt. water.
1	lb. lard.	2½	lbs. cake crumbs.
1	pt. molasses.	4	lbs. flour.
2½	oz. soda.		Spices.

Mix and bake like Molasses Cookies. Scale, 15 ounces dough per dozen at 10 cents per dozen.

65 Scotch Cookies

6	lbs. brown sugar.	3	oz. soda.
3¼	lbs. lard.	9	lbs. flour.
15	eggs.		Allspice.
1	qt. molasses.		Cloves.
1	pt. milk.		

Wash on top with thin egg whites, or thin egg wash. Bake in 350 degrees Fahr.

66 Metropolitan Jelly Buns

Mix two pounds of granulated sugar, three-fourths of a pound of butter, with seven eggs, one and one-third pints of milk, four pounds of cake flour and one ounce of Calumet Baking Powder, like cookie dough, lemon flavor. Roll out and cut like sugar cookies, wash with eggs, spread a little jelly in the center of each; pull the dough over the top to cover the jelly; set on pans upside down. Press a little, wash with egg; bake hot, jelly will burst through the top in different places. They look well and sell well at 10 or 12 cents per dozen.

Modern Mixes for Bakers

67

Lemon Snaps, Crisp

Mix three pounds of powdered sugar, one pound of butter, one-fourth of a pound of lard, two ounces of Calumet Baking Powder, four and one-half pounds of flour; then add ten yolks or four eggs, three-fourths of a pint of milk, one spoonful of lemon extract, one-fourth of an ounce of ammonia. Wash with the following: One tablespoonful of desiccated egg food or two eggs, a little milk, one tablespoonful of corn starch, one-half of a spoonful of salt; mix all together well. Bake at 370 degrees on ungreased tins.

68

Hermits

1½ lbs. sugar.	1½ oz. Calumet Baking
2 lbs. butter.	Powder.
9 eggs.	2 lbs. raisins.
½ pt. milk.	Lemon flavor.
4 lbs. flour.	

Drop on greased pans.

69

Graham Cookies

3 lbs. sugar.	2 lbs. graham flour.
1½ lbs. lard.	2 lbs. spring wheat flour.
10 eggs.	2 oz. Calumet Baking
1 pt. milk.	Powder.

Makes thirteen dozen. Drop on greased pans.

70

Tea Cookies

6 lbs. brown sugar.	2 oz. ammonia.
3¼ lbs. lard.	1½ pts. milk.
1 oz. soda.	2 oz. cinnamon.
15 eggs.	10 lbs. flour.

71

Fruit Sticks

2½ lbs. brown sugar.	1½ pts. molasses.
1 lb. butter.	4 oz. Calumet Baking
15 eggs.	Powder.
2 lbs. currants.	4½ lbs. flour.
½ lb. mixed peel.	

Cinnamon, ginger, all-spice.

Mix like Cookies. Scale in one and one-half-pound pieces. Roll in strips, three strips on each pan, flatten, wash with egg. Bake in 325 degrees. Let cool and cut in slices.

72

Ginger Cream Cookies

1 lb. 2 oz. sugar.	½ pt. milk.
¾ lb. butter.	½ oz. cinnamon.
½ pt. eggs.	½ oz. ginger.
½ pt. molasses.	1¾ lbs. flour.
½ oz. soda.	

Rub as light as possible. Drop on greased pans.

73

Cocoanut Butter Cookies

6 lbs. sugar.	2½ qts. milk or water.
2 lbs. lard.	12 lbs. flour.
3 lbs. short shredded co-	4 oz. soda.
coanut.	1 oz. salt.
2 qts. molasses.	

Modern Mixes for Bakers

Drop on greased pans. Cool oven. Put in bowl of molasses, water and soda and salt, then lard and cocoanut, mix, add flour and sugar together and mix well. Drop out egg size on greased pans. Mixture makes thirteen dozen.

74 Ceylon Cocoanut Drops

Cream three pounds of sugar with one pound of butter and lard, add one pint of eggs, one quart of milk, five pounds of cake flour, three and one-half ounces of Calumet Baking Powder, one pound desiccated cocoanut. Drop like Drop Cake on greased tins. Bake in a medium heat.

75 Vanilla Jumbles

3 lbs. sugar.	4 lbs. flour.
1½ lbs. lard.	1½ oz. Calumet Baking Powder.
18 eggs.	Vanilla flavor.
1 pt. milk.	

Mix like Cookies. Lay out in rings with bag and star tube two and one-half inches in diameter on light greased and floured pans. Bake in 375 degrees.

76 Honey Cakes

4 lbs. sugar.	3 oz. soda.
3 qts. honey.	½ pt. water.
10 eggs.	13 lbs. flour.

Method of Mixing.—Rub sugar and eggs, add honey and soda, dissolved in water, then the flour. Mix well and work on the bench, kneading it for ten minutes. Bake a sample, if cookie flattens too much the dough requires more working. Grease pans and wet lightly to prevent the Cookies from sliding while being washed with the syrup. Bake in 350 degrees, if oven is hotter bake with damper open. Syrup for Wash: Dissolve two pounds icing sugar in scant pint of water.

77 Cocoanut Bars

2 lbs. powdered sugar.	1 oz. Calumet Baking Powder.
1 lb. butter.	
2 lbs. macaroon cocoanut.	3 lbs. flour.
½ pt. honey.	Flavor, mace and vanilla.
1 qt. milk.	

Mix like Cakes, dress with bag and large grooved star tube on light greased pans. Size of a large Lady Finger. Bake in 350 degrees.

78 Peanut Bars

2 lbs. sugar.	5 lbs. flour.
1¼ lbs. butter.	2½ oz. Calumet Baking Powder.
10 eggs.	Vanilla flavor.
1 pt. milk.	

Mix like Cookies. Roll out in one sheet, wash with milk, then sprinkle with finely chopped peanuts mixed with granulated sugar, cut in bars 1½x3 inches. Let stand on pans half hour, then bake in 350 degrees.



Suggestions



MAKE a record of daily happenings and changes for future reference.

Wet salt will cause dough to come too fast and wild.

Don't leave oily rags in open air or throw in open box—use close covered glavanized iron cans and avoid spontaneous combustion.

Bake new bread pans before using—eight to ten minutes in medium hot oven or until they take on a bluish tint like steel. Take out—rub out well with rough, clean cloth and grease inside thoroughly with pure lard while hot. Always burn pans out before greasing.

Don't get in a rut—do things differently—do them in a way that will impress the customers favorably and attract their attention. That's advertising.

Have special sales of cakes, baked beans and brown bread, lady fingers, rolls, etc. on certain specified days of the week. The housewife will welcome your suggestions that will help her diversify her menus.

If you run one wagon, have a different sign on each side—two wagons makes four signs, etc. “He who runs may read” and it makes one wagon look like two. Prosperity attracts the dollars.

Modern Mixes for Bakers

79

Ginger Snaps

No. I

3 lbs. sugar.	1 qt. water.
1½ lbs. lard.	2 oz. ginger.
1 qt. molasses.	2 oz. soda.
	6 lbs. flour.

80

No. II

1½ lbs. sugar.	2 oz. soda.
1 lb. lard.	1 lb. cake crumbs.
1 qt. molasses.	1 oz. ginger and cinna- mon.
1 pt. water.	5 lbs. flour.

Mix like Cookies, cut with two-inch cutter. Bake in steam or wash with water. 325 to 330 degrees.

Mixture No. I can be used in Drop Machine.

81

Scotch Short Bread

2 lbs. flour.	¼ lb. lard.
½ lb. sugar.	2 egg yolks.
1 lb. butter.	

Rub shortening in the flour and sugar, mix with egg, cut with large, round cutter or round up and flatten, notch sides with thumb and first finger. Bake in 275 to 300 degrees.

82

Almond Macaroons

2½ lbs. almond paste.	2½ oz. flour.
2½ lbs. half fine granulated, half powdered sugar.	About 1 pt. egg whites.

Mix sugar with finely cut almond paste and gradually work in half of the egg whites, then work in the remainder. The mixture should be just soft enough so it does not run. Dress on double paper or on single paper and bake on double pans. Let bake up with door open then shut. Bake in 280 to 300 degrees Fahr.

83

Cocoanut Macaroons—Warm Mixture

3 lbs. macaroon cocoanut.	1¼ qts, egg whites.
4½ lbs. sugar, half and half.	

Mix sugar, cocoanut and egg whites, in a kettle. Stir on a slow fire until it is softened and clears, so it can be dropped out with bag and tube. Do not make mixture too soft. Drop on paper and flatten with a wet cloth. Bake in 275 to 300 degrees. Let bake up with door and damper open, then shut to give color.

84

Kisses

One pint egg whites, beat stiff; beat in one pound of XXXX sugar; then mix two pounds XXXX sugar; pinch of cream of tartar. Mixture makes twelve dozen rings at 10 cents per dozen.

Method.—Beat eggs light in a perfectly clean kettle, free from grease. When fairly up, add a small handful of sugar and beat in a little at a time till one-third is beaten in. Add flavor and mix in rest of sugar without any more beating. Mix lightly but fully. With bag and tube dress rings about one and three-quarters inch in diameter on light greased and dusted pans. Sprinkle with cocoanut. Bake in cool oven 250 degrees Fahr.

Modern Mixes for Bakers

85

Cocoanut Kisses

One pint egg whites beaten stiff, two pounds XXXX sugar, one and one-half pounds macaroon cocoanut, pinch of cream of tartar. Drop on greased and floured pans. Beat whites as for Kisses mix and dress on paper or pans like Macaroons. Bake in 280 degrees.

Pastry Making

Pies and Fillings—Pastry Cream

86

Puffpaste

- | | | | |
|---|-----------------------------------|---|------------------------|
| 1 | lb. spring wheat flour. | ¼ | oz. cream of tartar. |
| 1 | lb. cake flour. | 1 | egg. |
| 2 | lbs. butter (or part substitute). | 5 | scant pts. cold water. |

Work butter smooth in cold water. Rub four ounces butter in the flour with egg, water and cream of tartar; make a smooth dough, it should be firm and of the same consistency as the butter. Let dough rest for half an hour before rolling in the butter. Roll out dough three times as long as wide, one-quarter inch thick, place the butter in pats over two-thirds of the dough, then fold bare part over half of the butter, then the butter part over on top of the dough. Press down sides, then roll out to a long square one-quarter inch thick and fold in three. Give paste a rest, roll out again, fold in three, and give three more turns or foldings in three, four, five or six turns altogether, with intermissions between the rollings. Keep paste in a cold place, well covered. Use for Cream Rolls, Slices, Tarts and French Pastries.

87

Pie Dough

Top Crust

- | | |
|---|-------------------------|
| 4 | lbs. soft flour. |
| 3 | lbs. butter and lard. |
| | A scant qt. cold water. |
| ½ | oz. salt. |

Bottom Crust

- | | |
|---|--------------------|
| 4 | lbs. soft flour. |
| | 1½ to 2 lbs. lard. |
| 1 | oz. salt. |
| 1 | qt. water. |

When mixing have all the materials cold. Mix lard and butter in the flour by pressing it flat between the hands, shake it in the flour, do not rub it in. When adding the water with the salt dissolved, shake flour and water in without overworking the crust in mixing. Overworking makes an oily crust. Mix paste several hours before or overnight and let rest in cold place.

88

American Puff Paste

One pound of butter washed well in ice water and one pound of mixed flour; mix together very light, with one ounce of Calumet Baking Powder, one egg, one teaspoonful of salt and enough ice water to make a smooth paste, same as you make for tea biscuits; roll out once about eighteen inches long and ten inches wide, turn in the ends to meet in the middle and double again; let rest in ice box or cellar for an hour and repeat this until rolled out four times. For Tarts and Patties, roll out one-quarter of an inch in thickness, cut out with biscuit cutter, lay on clean cooky tins (not greased), and if time allows, let rest awhile in cold place before baking. When ready for the oven, dip the top of a small wine glass or biscuit cutter in hot

Modern Mixes for Bakers

water and press in the center of each Tart, down to near the bottom of the paste; bake in a hot oven. When baked, cut the center all out with a sharp penknife and they are ready to fill. This paste is very valuable for the American cook, so as to be able to make Patty shells with success, while it takes a great deal more experience to make French puff paste.

89 Custard Pie—Cocoanut Pie

1¼ lbs. sugar.	1 gallon milk.
2 oz. flour.	Pinch of salt.
1 qt. eggs.	Vanilla or mace flavor.

Line plates with pie paste or dough. Beat sugar, flour, salt and eggs well together, add flavor and mix with milk gradually. Custard is baked as soon as it sets in the center. Take the clean, dry point of a knife and put in center of the pie. If it comes out dry the custard is done. When not done milk will be found on the blade. Too long baking causes custard to curdle.

For Cocoanut Pie.—Put handful of cocoanut in bottom before filling in the custard.

90 Pumpkin Pie

1 qt. pumpkin.	Spices, cinnamon and all-
½ lb. sugar.	spice or ginger.
1½ qts. milk.	Tablespoon molasses.
6 or 8 eggs.	¼ oz. of salt.
1 oz. corn starch.	

Line plates with pie paste or dough. Mix like Custard Pies.

91 Lemon Pie—Orange Pie—Pineapple Pie

¾ to 1 pound of sugar.	3 to 3½ oz. corn starch.
3 to 5 lemons or oranges.	1 oz. butter.
3 to 5 yolks.	1 qt. water.

Dissolve starch in some cold water and mix with yolks. Grate the lemon rind on the sugar; put sugar, water lemon rind and juice to boil. When it boils add starch and yolks and stir till it thickens. Take off the fire and fill in the baked bottoms. Use the whites of eggs for meringue, one ounce sugar for each egg white. Make Orange Pie same as Lemon Pie. Use grated pineapple in place of oranges or lemons to make **Pineapple Pie**.

92 Cream Pies—Vanilla, Cocoanut, Chocolate

8 to 10 oz. sugar.	1 oz. butter.
4 to 6 yolks.	1 qt. of milk.
2½ oz. corn starch.	

Set milk, sugar and butter to boil. Mix and dissolve starch and yolks in a little cold milk, add to boiling milk, stir till it thickens, take off the fire, flavor and fill in the baked crusts.

For Cocoanut Cream Pie add four ounces grated cocoanut.

For Chocolate Cream Pie add two ounces chocolate or powdered cocoa to vanilla flavored mixture. Finish with meringue like Lemon Pie.



How to keep your trade *at home*



IT is not necessary to sacrifice profit or quality to retain your local trade — turn out high class, quality goods and you need not fear foreign competition. There never has been such a demand for tasty, home-like bakery products everywhere as there is today and the baker who specializes and provides his trade with goods of this character and advertises it, need not fear competition. Make a careful study of every ingredient used in your shop—hold that which is good and discard all that do not have and maintain a high standard. Make sanitation your watch word and tell your public about it—above all, guarantee your products.

Adopt a “trade mark” or a distinctive style of type or lettering for your products—the public will soon recognize it and it will be your best advertisement and will identify your product everywhere.

No woman ever regretted giving up bread and cake making if she could secure quality bakings that were dependable—it is up to you to make your product known and appreciated in every home.

Calumet Baking Powder has been thoroughly demonstrated in every home in your vicinity—the housewife recognizes its superiority and is familiar with its satisfactory and uniform results.

Connect your store with the local advertising of Calumet by displaying it in your newspaper advertising, dodgers, etc., and use the Calumet hangers that are supplied every dealer gratis.

Modern Mixes for Bakers

93 Custard Cream for Filling Puffs and Eclairs

No. I	No. II
1 qt. of milk.	10 oz. sugar.
2 oz. corn starch.	5 yolks.
3 eggs.	3 oz. corn starch.
4 oz. sugar.	1 oz. butter.
Vanilla flavor.	1 qt. of milk.

Mix and cook as for Cream Pies, let cool and flavor.

No. II can be used for filling Tarts and Cream Slices, adding various flavors, chopped nuts or melted chocolate mixed in the warm cream makes different cream pie and Tart fillings.

94 Pie Filler for Fruit Pies

Tapioca ground like fine cornmeal is the best thickener to use for a filler. It is flavorless and takes up the flavor of the fruit. It can be bought from good bakers' supply houses. Take for general use twelve quarts water, two pounds tapioca, six pounds of sugar, put all in a kettle on the fire and stir until the milky appearance disappears; when the mixture is done. **It should not boil**, only become of a glassy appearance. Now take any reasonable amount of this filler and mix it with any canned fruit and use in the pies.

95 Raisin Pies

Take eight pounds seeded, large raisins, six quarts water, ten ounces tapioca, four pounds sugar, put water, tapioca and sugar on the fire and treat as given for filler; then add the raisins and let cool. You may add some lemon juice. This makes a pie filling costing about 3 cents per pound. For very juicy berry pie fruit a slightly larger quantity of tapioca can be used, and for rhubarb and gooseberries more sugar should be added.

96 Dairy Cream Pies

The ordinary vanilla or chocolate cream pies are covered with sweetened whipped cream instead of meringue and kept in a cool place. Use four ounces of sugar to each quart of whipped cream, flavor vanilla. A variety of these pies can be made by using a thin layer of pastry cream in the bottom and cover this with fresh berries or sliced peaches or preserves and cover with whipped cream, or with meringue or with soft marshmallow. Very nice for lunch rooms.

Muffins, Wheat Cakes and Waffles

97 For the Lunch Room

Corn Muffins.

1 lb. corn meal.	$\frac{1}{2}$ oz. salt.
2 lbs. soft wheat flour.	$2\frac{1}{2}$ pts. milk.
8 oz. butter or lard.	$2\frac{1}{2}$ oz. Columet Baking Powder.
8 eggs.	

Mix like cakes, fill in well greased muffin cups. Bake in 400 degrees Fahr. Makes $5\frac{1}{2}$ doz. This mixture can be baked in greased and flour-dusted square pans, and cut in slices or squares after baking, served as Corn Bread.

Modern Mixes for Bakers

98 Wheat Muffins—Graham Muffins

Two pounds soft wheat flour sifted with one and one-half ounces Calumet Baking Powder. Cream eight ounces sugar, eight ounces lard, five eggs, a scant quart of milk, a pinch salt, flavor of mace. Mix and bake like Corn Muffins.

1½ lbs. graham flour.	Pinch salt.
½ lb. wheat flour.	8 oz. butter or lard.
1½ oz. Calumet Baking Powder.	4 oz. sugar.
4 eggs.	4 oz. molasses.

Mix and bake like Corn Muffins.

99 Wheat Griddle Cakes

I. For each pound of flour, one ounce of Calumet Baking Powder, two ounces sugar, one ounce melted butter, two yolks of eggs or two whole eggs, a pinch of salt, about one pint of milk.

II. One pound flour, one ounce Calumet Baking Powder, two ounces sugar, one ounce shortening, one pint milk and water, salt.

Mix dry ingredients in flour, add only a part of the liquid, mix smooth, add eggs and melted butter, and the rest of liquid gradually till batter is of the proper consistency. According to strength of flour, more or less liquid is required to reach this point.

100 Corn Cakes, Rice Cakes, Flannel Cake, Graham Cakes

For **Rice Cake** add one cupful of boiled rice to Wheat Cake mixture, add flavor of mace or nutmeg.

For **Flannel Cake** add four ounces corn meal to Wheat Cake.

For **Corn Cake** use half wheat, half corn meal, and mix like Wheat Cakes.

For **Graham Cake** take one-third graham, two-thirds wheat flour, and mix same as Wheat Cake. Molasses may take the place of sugar in Graham Cakes.

101 Buckwheat Cakes with Baking Powder

Two pounds buckwheat flour, two ounces Calumet Baking Powder, one-half cup molasses, two ounces melted butter or lard, three-fourths ounce salt, about three pints milk or water. Mix and bake like Wheat Cake. Egg can be added to enrichen the mixture.

For **Yeast Raised Buckwheat Cakes**, add one-half ounce of yeast to three pints of milk and water. Set to a soft sponge in the evening with two pounds buckwheat flour. In the morning add molasses, butter and salt and mix smooth. Let rise up half and use. A little soda can be added to keep it sweet.

Modern Mixes for Bakers

102 Crumpets or English Muffins with Baking Powder

Two pounds wheat flour, two ounces Calumet Baking Powder, a scant quart of milk, one-half ounce salt. Sift salt and flour with baking powder. Set rings about three and one-half inches in diameter, one inch high, well greased, on hot griddle. Fill half with batter, turn over with ring when partly baked. Let bake up, remove ring and finish baking.

A slightly stiffer mixture can be made and they may be rolled out and cut like Tea Biscuit and baked and turned on the cake griddle.

103 Waffles

No. I	No. II
2 lbs. soft flour.	2 lbs. flour.
1 oz. Calumet Baking Powder.	1½ oz. Calumet Baking Powder.
8 oz. melted butter.	2 oz. sugar.
3 oz. sugar.	4 to 6 eggs.
8 yolks of eggs.	1 qt. milk.
A pinch of salt.	4 oz. butter.
Flavor of mace or vanilla.	Pinch salt.
About 1 qt. of milk.	Vanilla.

Mix same as for Wheat Cakes, only a little thicker. The waffle irons should be of the right heat and well greased before pouring in the batter. The eggs can be reduced and the baking powder slightly increased to lighten the cakes. Some dusted with sugar.

104 Short Paste for Lining Tarts, Etc.

No. I	No. II
2 lbs. flour.	3 lbs. flour.
1 lb. butter or butterine.	½ lb. butter or lard.
¾ lb. icing sugar.	6 oz. sugar.
5 eggs.	1 oz. Calumet Baking Powder.
	Scant pt. milk or water.

Sift sugar and flour, rub in the shortening and mix with eggs or milk into a firm paste; do not work too much. Let rest and use for lining Fruit Tarts, Custard or Cream Tarts and others.

105 Parisian Tarts

Line tart molds with short or puff paste, fill with dry beans or rice and bake crusts in good heat. When baked remove the beans, brush out and fill with various fillings. The beans or rice may be used over many times for this purpose. For Parisian Tarts: Put some jam or fruit in bottom, fill up with pastry cream, brush rim of tart with syrup, sprinkle with finely chopped cocoanut or other nuts; decorate top with candied cherry and angelica.

Modern Mixes for Bakers

Special Tart Layer Cakes for Restaurants

105b

A very profitable method of selling cakes in the restaurant or better lunch room is to make up a variety of various cakes in large layer cake or torten. These cakes are usually baked in layer cake tins with a straight rim of about twelve inches of diameter, and after baking two or three layers are put together with jellies, jams, creams, butter cream, marshmallows or meringue fillings. The top of these cakes may be finished with different flavored frosting such as vanilla, chocolate, caramel or coffee, and decorated with French fruit, glaces, etc. All the given layer cakes and richer loaf cake formulas can be used, but naturally they must not be made as thick as the usual layers, especially where three or four layers are put together.

Here are a few recipes of good quality to use for Tart Cakes:

105c^{*} Vienna Almond Layer Cake

No. I

1 qt. eggs.	1¾ lbs. flour.
½ pt. yolks.	½ lb. cornstarch.
2 lbs. powdered sugar.	½ oz. Calumet Baking Powder.
12 oz. melted butter.	½ pt. milk or water.
6 oz. ground almonds	

Sift starch, flour and baking powder well together. Beat eggs and sugar together till light, then add milk, mix lightly, then almonds and flour; now add carefully the melted butter and put mixture in greased and flour-dusted pans. Bake in 325 degrees. After baking turn over on sugar-dusted papers to cool.

105d

No. II

3 lbs. powdered sugar.	¾ lb. cornstarch.
2 lbs. butter.	2¼ oz. Calumet Baking Powder.
1 qt. milk.	Grated rind of lemon.
2¾ lbs. cake flour.	

Sift starch, flour and baking powder. Cream sugar and butter, and add eggs by degrees, then milk and flour, and fill in the layer tins. This makes fifteen layers, 13 ounces each. Put from three to five layers together with jams, etc., and divide in 12 cuts for sale.

106 Various Cream Tarts

Make a Chocolate Cream as for Cream Pies, mix with a few dropped walnuts and fill in baked case; decorate with meringue and brown lightly in the oven.

Take lemon, orange or other creams, put in baked bottoms; decorate top with whipped cream or icing, or fill fresh or preserved fruits in bottom or on top of a little cream; use meringue or marshmallow for top. For marshmallow or meringue put on a border and finish center lattice-shape, or put on full top in steeple-shape.

Modern Mixes for Bakers

107

Crumb Tart Fillings

- | | | |
|---|-------------|----------------------------|
| 1 | lb. sugar. | 1½ lbs. cake crumbs. |
| 1 | lb. butter. | The grated rind of 1 lemon |
| 1 | pt. eggs. | or mace and almond |
| 1 | pt. milk. | flavor. |

Mix like cakes and use as required. A richer filling can be made by leaving out a part of the crumbs and add crushed almonds or nutmeats; chocolate may be added with or without spices; jam or fruit may be placed in the bottom.

The shapes of the Tarts may be varied, baking them in oval or boat-shaped forms and decorate with various colored icings, creams and butter creams, etc. An endless variety of this kind can be created by the inventive confectioner.



Flour



EVERY crop of wheat has its own peculiarities and considerable study is necessary to overcome the difference in the flour each season. Oftentimes there is an excess of moisture and a shortage of sugar in the wheat, or vice versa, and while it is a simple matter to overcome the surplus or shortage of moisture, it is a different matter to remedy a lack of sugar. The "Aging" of flour oftentimes overcomes this to a certain extent, and as light and air are the two important factors in "aging" it is absolutely necessary to see that these two factors are provided for in your warehouse.

Do not store flour in a basement unless you have some mechanical means for creating a current of air thru it. It is impossible to secure the light that is necessary in other than a room above ground.

A dry, light, airy room is absolutely necessary for proper storage and will in a short time pay for itself in the results secured in the baking.

Some flour contains less gluten than others and consequently does not give as large a loaf as usual—more fermentation is necessary in such cases—either by an increase of yeast or time.

The modern baker will keep his raw material properly and exercise the greatest care in preparing it for use.

Modern Mixes for Bakers

108

Breadmaking

For quantities and proportions of ingredients, also for temperatures to be used consult the Handy Dough Table. According to quality of breads to be made the enriching ingredients can be arranged.

Mixing.—The best method to use in mixing is to dissolve salt and yeast separately and then add the other ingredients, such as sugar, milk, salt, extract and flour. When the machine is running add the dissolved yeast, continue to mix for a few minutes then add the melted lard or oil. Mix thoroughly. The dough should occupy about one-third of the trough. Cover and let dough rest and rise till it is light enough that it will go down when touched by the hand. This may take from three to three and one-half hours. This is called the first rising. Then lay the dough over from sides and ends and let come up again for from one to one and one-quarter hours. Punch down again, give another half hour. Then it is usually ready to be scalded and made into loaves. If baking in steam give less proof in pans than when no steam is used. Giving a dough more age in the trough gives a larger loaf, a loose grain but usually causes loss of sweetness.

Malt extract is used as a bread improver and as a stimulant to fermentation, less sugar can be used when using malt extract. A general rule which has been adopted in many bakeries for first quality bread is to figure for each twenty-five pounds of water or the twelve-quart pail: Six to seven ounces compressed yeast, five to six ounces malt extract, fifteen ounces sugar, twelve ounces shortening, six to eight ounces dry milk, about forty pounds flour, ten ounces salt. Yeast food flours or cornflakes are also used and are usually made with malt extract and yeast in a short, quick ferment, this saves yeast and shortening and hastens fermentation.

109

Home Made Breads

Home-Made Bread with Potatoes.—Twelve quarts of water, three pounds of peeled, boiled and mashed potatoes, six ounces yeast, twelve ounces sugar, twelve ounces lard, nine to ten ounces salt. Mash potatoes while warm, use the water the potatoes are boiled in and cold water, strain through sieve. Dissolve the yeast in half of the water, sugar and salt in the other half and make the dough as usual. Do not give too much proof in the pans. You may use a part milk in this formulae.

110

Home Made Bread with Malt Extract

Twelve quarts of water, five ounces yeast, one pound of cornflakes or H. O. E. yeast food flour, eight ounces malt extract (60 degrees extract), eight ounces sugar, nine ounces salt, eight ounces lard, six to eight ounces dry milk, thirty-eight to forty pounds flour. Dissolve yeast, malt extract and cornflakes in two quarts of water at 85 degrees, the milk, sugar and salt in the rest of water. Let yeast mixture stand 15 minutes. Mix as directed in opening chapter. With shop at 80 to 85 degrees and dough at 80 to 82 degrees it will be up the first time in about three hours, give one hour second rise, then give two more punchings in half hour intermissions. Scale and mould in pans.

Modern Mixes for Bakers

111 Plain Home Made Bread

12 qts. water.	14 oz. lard.
6 to 7 oz. yeast.	9 oz. salt.
14 to 16 oz. sugar or half malt extract.	38 to 40 lbs. flour.

Mix and ferment as directed. Bake without steam in oven for Home Made and give good proof for cut bread, give less proof cut and bake with a little steam in oven. Makes about sixty-two sixteen-ounce loaves.

112 Sponge Bread

For Pan Bread, Vienna and other Bottom Breads.

Sponge	6 oz. lard.
10 lbs. flour.	4½ oz. salt.
2½ oz. yeast.	10 to 11 lbs. flour.
Dough	Temperature, 78 to 83 degrees.
6 oz. sugar.	

Let sponge rise and drop. Use a slightly cooler temperature for doughing than for sponge.

Let dough come up full once, punch down, let come half and take. Use a softer dough for panbreads than for hearth baked bread.

For Vienna Bread take all milk for doughing.

113 Straight Dough for Mothers Bread

Cream Breads also for Milk Breads and Hearth Baked Rolls.

200 lbs. flour.	2¼ lbs. yeast.
115 to 120 lbs. water (or add 3 gals. of milk and use 24 lbs. less water).	5 lbs. sugar.
	4 lbs. lard.
	3 lbs. salt.

Mix as usual. Let come up full the first time. Punch dough; let come up three-quarters, punch again and take when three-quarters up third time. According to strength of flour the dough may require another half hour before taking.

114 Raisin Bread

Sponge	1½ lbs. sugar.
1 gal. water.	1½ lbs. lard.
3 oz. yeast.	4 oz. salt.
Dough	6 lbs. sultana raisins.
10 lbs. flour.	10 lbs. flour.
½ gal. milk.	

Let sponge drop, then add milk and other ingredients. Let dough come up full once, let come up half again and take. Scale one pound five ounces for 10 cents. Makes thirty to thirty-two loaves. Some bakers use one pint of eggs to the above mixture and wash the baked loaves with syrup while warm or frost with thin frosting.

Modern Mixes for Bakers

115

Plain Rolls

Set warm sponge with one gallon water, two ounces yeast, ten pounds flour. Let rise and drop. Add for dough one-half gallon milk, one and one-half pounds sugar, one and one-half pounds lard, three ounces salt, ten to twelve pounds of flour. Four pounds of dough makes three dozen rolls. Work like for Raisin Bread. From this dough make Parker House, Plain Rolls, Finger Rolls. Make a soft dough when making Sandwich Buns.

116

Sweet Dough

Sponge		3	lbs. sugar.
1	gal. water.	3	lbs. butter and lard.
4	oz. yeast.	3	oz. salt.
10	lbs. flour.	15	eggs.
Dough		Flavor, mace and lemon.	
$\frac{1}{2}$	gal. milk.		

Mix like for Raisin Bread. Add milk, sugar, lard and eggs, creamed together like for Cakes. Make smooth dough. Let come up full twice and take. For a still richer dough for Coffee Cake add sixteen ounces more butter and eight ounces more sugar. The Plain Rolls dough and Sweet Dough can be used for Doughnuts and Jelly Balls or Bismarcks.

117 Special Dough for French Coffee Cake or Form Cake

Take half spring, half winter wheat flour. Set a soft sponge with one gallon milk, eight ounces yeast, twelve pounds of flour at 85 degrees. Take sponge when it drops; cream two and one-half pounds sugar, three pounds butter and lard with fifteen eggs, add flavor of mace and lemon, beat smooth with the sponge, add 2 pounds of raisins and let prove up half, then scale about twelve ounces of this mixture in well greased forms; let prove up double in size, bake in 330 to 340 degrees. Take out of forms and sift with powdered sugar while warm. These sell for 10 cents in most of the bakeries.

118

Butter Rolls

5	qts. milk and water.	12	eggs.
6	oz. lard.	$\frac{1}{2}$	lb. yeast.
1	lb. sugar.	Mix to medium dough.	
$2\frac{1}{2}$	oz. salt.		

Roll in three and one-half pounds butter like puff paste.

119

Hot Cross Buns

(50 doz.—straight dough).	12	oz. yeast.
6	qts. milk	$1\frac{1}{2}$ oz. cinnamon.
6	qts. water.	$1\frac{1}{2}$ oz. allspice.
5	lbs. brown sugar.	1 oz. cloves.
3	lbs. lard.	5 lbs. fruit.
$\frac{1}{2}$	lb. salt.	

Flour to make medium stiff dough. Stamp with cross when partially proofed. Wash with egg, sugar and milk.

Modern Mixes for Bakers

120 Boston Brown Bread with Baking Powder

One pint of corn meal, one-half of a pint of rye meal, one-half of a pint of graham flour, one-half of a pint of wheat flour, two tablespoonfuls of Calumet Baking Powder; mix all with one teaspoonful of salt. One quart of fresh milk, mix all well, and if too stiff add a little water. Make no stiffer than corn muffins; put in well greased, deep tins, with cover; do not fill them half full. Set in a pan with one and one-half inches of water, so as to steam or boil from bottom, or bake in a steamer. Bake three or four hours in a medium oven; after two hours cool down the oven to 360 degrees.

121 Boston Brown Bread

5½ oz. Calumet Baking Powder.	3 lbs. corn meal.
2 oz. salt.	3 lbs. rye flour.
4 qts. molasses.	3 lbs. graham flour.
4 qts. milk or half water.	3 lbs. spring wheat flour.
	2 lbs. raisins.

Makes thirty-two 5-cent loaves scaled fourteen ounces each. Mix all the ingredients together, scale into the well greased molds, bake from one and one-half to two hours in a temperature of 275 to 300 degrees Fahr.

122 Whole Wheat Bread—Graham Bread

For Graham Bread use half graham and half bread flour. For Whole Wheat, two-thirds whole wheat flour and one-third spring.

1 gal. water.	½ pt. molasses.
3 oz. yeast.	4 oz. lard.
3 oz. salt.	About 14 lbs. of mixed flour.
4 oz. sugar.	

Make a straight dough as usual. Let dough come up once full, then punch down. Let come half, punch again, and give half hour and take. Give shorter proof in pan. Bake in 375 degrees.

122b American Rye Bread

Set a sponge with one gallon water, two and one-half to three ounces yeast, and ten pounds of rye blend; set at 80 degrees; let rise and drop well. For the dough add one-half gallon water, six ounces salt (caraway seed if desired, two ounces), and about twelve pounds of rye blend. Have the dough about 75 degrees. Let the dough come up full once, work down, let come up half and take, scale and mold in loaves.

Bohemian Rye Bread.—Use pure rye flour for doughing. Scale 5-cent loaves at one pound two ounces; 10-cent loaves at two pounds four ounces.

Modern Mixes for Bakers

122c Rye Bread with Yeast and Sour Dough

Take about three pounds of rye bread dough, left from the previous day for this purpose; dissolved in one quart of water. Set a sponge with two gallons of water, four ounces yeast, about sixteen pounds of rye flour and the old dough. Let rise and drop; add two gallons more of water, twelve ounces salt, caraway seed and more rye flour to make a firm dough. Let this dough just come up so it shows life, then scale and mold into loaves, prove and bake in steam. Rye bread requires a slightly higher temperature in baking than white bread, usually from 425 to 435 degrees Fahr.

122d Salt Rising Bread

To make this bread successfully, a warm temperature of from 106 to 110 degrees Fahr. must be maintained during the whole process. The corn meal used should not be sterilized or kiln dried (most mills sterilize the corn before grinding). Where it is practical, grind your own corn for this purpose, using white corn. Put five to six ounces meal, one-half teaspoonful soda and a pinch of salt in small bowl or pan; add one and one-half pints boiling milk and one-half pint boiling water gradually to the meal and stir to a soft batter. This forms the start. Set this bowl well covered on top of the back oven in the sand, or in a pan of warm water where the given temperature can be maintained. Best to set this in the evening, as it takes about twelve hours to become light. When this ferment is light take a larger bowl or dishpan, put in three quarts of water and sufficient bread flour to make a thick batter as for Pan Cakes and add the first ferment, beating it well. Have this batter at the right temperature and set in proving closet, which should be warm and moist. This sponge will be light in one hour at a temperature of 110 degrees. Then make the dough. Add three quarts water, five ounces salt, five ounces sugar and eight ounces lard; make a medium dough; let dough come only so it shows life, then scale and mold in pans; set in warm prover. Do not give as much proof as for yeast bread and bake as usual. A one-pound loaf bakes in twenty minutes. Some bakers leave out the milk in the first ferment, add one pound of mashed potatoes, the potato water, two ounces brown sugar, one ounce ginger. This is said to hasten the start, gets it ready in a shorter time.



Oven Hints



NEVER poke a hard coal fire from the top; keep ashes out from bottom and make fire bright under grate. Remove the ashes often from ash pan; if the ashes are allowed to bank up under grate, this will ruin your grates and furnaces in a short time.

The greatest help to success is *a good draft*. A chimney or stack that is good enough for a stove or candy furnace, is not always good enough for an oven. Nothing less than an 8x10, inside measure, should be used, and the top of the chimney or stack must be above all the surrounding buildings and trees. Don't blame the oven, get after the draft. This means a saving of fuel as well as time. Have oven stand close to chimney, and do not reduce size of pipe on oven at any point. Cut hole in chimney or stack if not large enough.

If your chimney or stack is lower than surrounding buildings, run it high enough and whatever you do, do not reduce the size; keep the same size all the way up as reducing it kills the draft.

You will save time and coal by having a good draft. and any extra expense you may go to in improving your chimney will be more than made up in this way, Ovens connected with large steam boiler flues provide a draft that is too strong.

Many people seem to think that if they connect the oven with chimney that they have done all that is necessary; sometimes too much draft is worse than not enough.

Do not burn greasy lard tubs and other sticky matter, or refuse; it damages your furnace. If you are careful in firing your oven, keeping the ash pan free of ashes, the flues clean, you not only add to the life of your oven, but save in repairs and time in operation. Watch your bakers and see that this is done. It only takes a few seconds each day.

Modern Mixes for Bakers

Straight Dough

FLOUR		WATER		SALT		SUGAR		LARD		YEAST		Lbs. DOUGH	
Lbs.	Ozs.	Lbs.	Ozs.	Lbs.	Ozs.	Lbs.	Ozs.	Lbs.	Ozs.	Lbs.	Ozs.	Lbs.	Ozs.
25	DO	15	VARY	DO	6	10	VARY	8	DO	4	41	8	
50	NOT	30	ACCORDING	NOT	12	1	TO	1	NOT	8	83		
75	VARY	45	TO	VARY	2	1	AGE	8	VARY	12	124	8	
100		60	OF		8	2	FLOUR	2			166		
125		75			14	3		8		4	207	8	
150		90			4	3		3		8	249		
175		105			10	4		3		12	290	8	
200		120				5		4		2	332		
400		240			10			8		4	664		
600		360			15			12		6	996		

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TEMPERATURE TABLE FOR 80 DEGREE DOUGH

		TEMPERATURE OF FLOUR																					
TEMPERATURE OF ROOM	100	90	88	86	84	82	80	78	76	74	72	70	68	66	64	62	60	58	56	54	52	50	
	98	50	52	54	56	58	60	62	64	66	68	70	72	74	76	78	80	82	84	86	88	90	
	96	52	54	56	58	60	62	64	66	68	70	72	74	76	78	80	82	84	86	88	90	92	
	94	54	56	58	60	62	64	66	68	70	72	74	76	78	80	82	84	86	88	90	92	94	
	92	56	58	60	62	64	66	68	70	72	74	76	78	80	82	84	86	88	90	92	94	96	
	90	58	60	62	64	66	68	70	72	74	76	78	80	82	84	86	88	90	92	94	96	98	
	88	60	62	64	66	68	70	72	74	76	78	80	82	84	86	88	90	92	94	96	98	100	
	86	62	64	66	68	70	72	74	76	78	80	82	84	86	88	90	92	94	96	98	100	102	
	84	64	66	68	70	72	74	76	78	80	82	84	86	88	90	92	94	96	98	100	102	104	
	82	66	68	70	72	74	76	78	80	82	84	86	88	90	92	94	96	98	100	102	104	106	
	80	68	70	72	74	76	78	80	82	84	86	88	90	92	94	96	98	100	102	104	106	108	
	78	70	72	74	76	78	80	82	84	86	88	90	92	94	96	98	100	102	104	106	108		
	76	72	74	76	78	80	82	84	86	88	90	92	94	96	98	100	102	104	106	108			
74	74	76	78	80	82	84	86	88	90	92	94	96	98	100	102	104	106	108					
72	76	78	80	82	84	86	88	90	92	94	96	98	100	102	104	106	108						
70	78	80	82	84	86	88	90	92	94	96	98	100	102	104	106	108							
68	80	82	84	86	88	90	92	94	96	98	100	102	104	106	108								
66	82	84	86	88	90	92	94	96	98	100	102	104	106	108									
64	84	86	88	90	92	94	96	98	100	102	104	106	108										
62	86	88	90	92	94	96	98	100	102	104	106	108											
60	88	90	92	94	96	98	100	102	104	106	108												
58	90	92	94	96	98	100	102	104	106	108													

We do not
recommend using
water above
105°

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We do not
recommend using
water above
108°

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To Find Temperature of Water to be Used

Find the number in the left hand column of figures corresponding to the temperature of the room. Follow across to a point under the top row of figures corresponding to the temperature of the flour. The number at this point represents the required temperature of the water.

From this deduct twice the amount the dough is heated by the mixer.

Modern Mixes for Bakers

EXAMPLE. Room temperature 80 degrees, Flour Temperature 70 degrees. Find 80 the room temperature in the left hand column of figures. Follow across to the number directly below 70 in the top row of figures corresponding to the flour temperature. If the mixer warms the dough 10 degrees, deduct 20 degrees or twice the amount the mixer warms the dough. Deducting 20 from the number 90 found above, we have 70 degrees, the proper temperature for the water to be used in the present case.

A mixer having 12 to 18 revolutions per minute will warm the dough from about 2 degrees to 6 degrees in 20 minutes mixing. At 20 to 30 revolutions it will warm the dough from about 6 degrees to 10 degrees in 20 minutes mixing. In a high speed mixer from about 10 degrees to 15 degrees in 20 minutes mixing. In a very warm shop these figures are nearly double; in a cold shop these figures would have to be reduced.

We figure 80 degrees F, as being about normal for shop temperature, and the above time and temperature can only be followed when your shop temperature ranges near this point, say 76 degrees to 84 degrees.

But when the temperature of the shop is ranging below 76 degrees or above 84 degrees the baker must regulate his temperature and time of fermentation to meet this condition.

The baker should be very careful about proofing his bread. The proof must be regulated according to the temperature of the oven: High temperature, long proof; low temperature, short proof.

To have your dough at 80 degrees after mixing see our table for 80 degrees dough. If higher temperature is desired, for each degree additional make the water used 2 degrees higher.

It is better to use more yeast than high temperature to ripen a dough.

A dough fermenting at a high temperature develops ferments, causing sourness. The loaf will have a coarse, honeycombed texture, be poor in flavor and will make a generally unsatisfactory loaf.

A warm dough is inclined to become slack and sticky. It will appear young while in reality it is aged sufficiently.

A cool dough gives a sweet flavor, a white color, and is the proper method to use in making good bread.

During the hot summer days the water from the hydrant is usually not cool enough to hold the temperature of the dough at 80 degrees to 84 degrees.

Use a thermometer and be sure the dough is not above 80 degrees to 84 degrees when leaving the mixer. A dough properly mixed and properly fermented practically insures good bread.

A dough mixed warm will not take good absorption. The warmth softens the gluten so it is not capable of taking the water it should.

Our table shows a reduction in temperature and time of fermentation as the doughs increase in size. This is due to the generation and retention of more heat in the larger doughs.

(See Temperature Table for 80 Degree Dough.)

Temperature of Dough After Mixing	TIME OF FERMENTATION				
	Wherever Soft Water is Used Shorten Time Fermentation. Wherever Hard Water is Used Lengthen Time Fermentation				
When machine mixer is used mix dough at least 15 to 20 min.	1st Rising	2nd Rising	3rd Rising	4th Rising	Total Time to the Bench
84 degrees	3 1/2 hours	1	1/2	1/2	5 1/2 hours
84 degrees	3 1/2 hours	1	1/2	1/2	5 1/2 hours
84 degrees	3 1/2 hours	1	1/2	1/2	5 1/2 hours
82 degrees	3 1/4 hours	1	1/2	1/2	5 1/4 hours
82 degrees	3 1/4 hours	1	1/2	1/2	5 1/4 hours
82 degrees	3 1/4 hours	1	1/2	1/2	5 1/4 hours
82 degrees	3 hours	1	1/2	1/2	5 hours
82 degrees	3 hours	1	1/2	1/2	5 hours
80 degrees	3 hours	1	1/2	1/2	5 hours
80 degrees	3 hours	1	1/2	1/2	5 hours

A Practical Dough Sheet for Everyday Use in the Bakeshop

A Guide to Accurate Work

Saves Time and Avoids Errors

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1 quart water makes 2 lbs

1 gallon makes 8 lbs. One 12-quart pail makes 24 lbs

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Additional Mixes



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